

THE NATIONAL  
**PROVISIONER**

JUNE 23 • 1945

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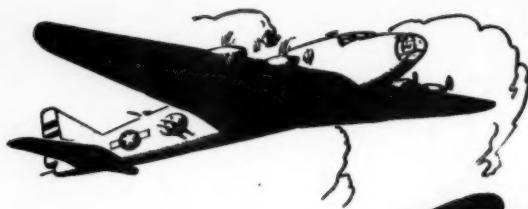
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We are all proud of the records American planes have established. And John E. Smith's Sons Company is justly proud of the production records established by its BUFFALO Vacuum Mixers. Used in the majority of the country's sausage-making kitchens, they are demonstrating their ability to improve the quality of sausage products.

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# FOOD PACKERS...SAVE LABOR GET BETTER ONION AND GARLIC AT LOWER COST...

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## 6 BIG ADVANTAGES TO PACKERS

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"Basic knows its Onions  
....and GARLIC!!"



# THE NATIONAL PROVISIONER

Volume 112

JUNE 23, 1945

Number 25

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Take solubility: In salting cheese, slow solubility of salt is highly important and desirable. For otherwise, salt is lost in the whey. On the other hand, in salting butter, salt must dissolve with lightning speed. If the butterfat is on the soft side—lacking in body—at certain seasons, butter salt must dissolve so quickly that over-working is avoided. Otherwise, the butter may become mottled or marbled—may lose its moisture, become leaky. Yet, if the salt is not properly dissolved, the butter may be gritty.



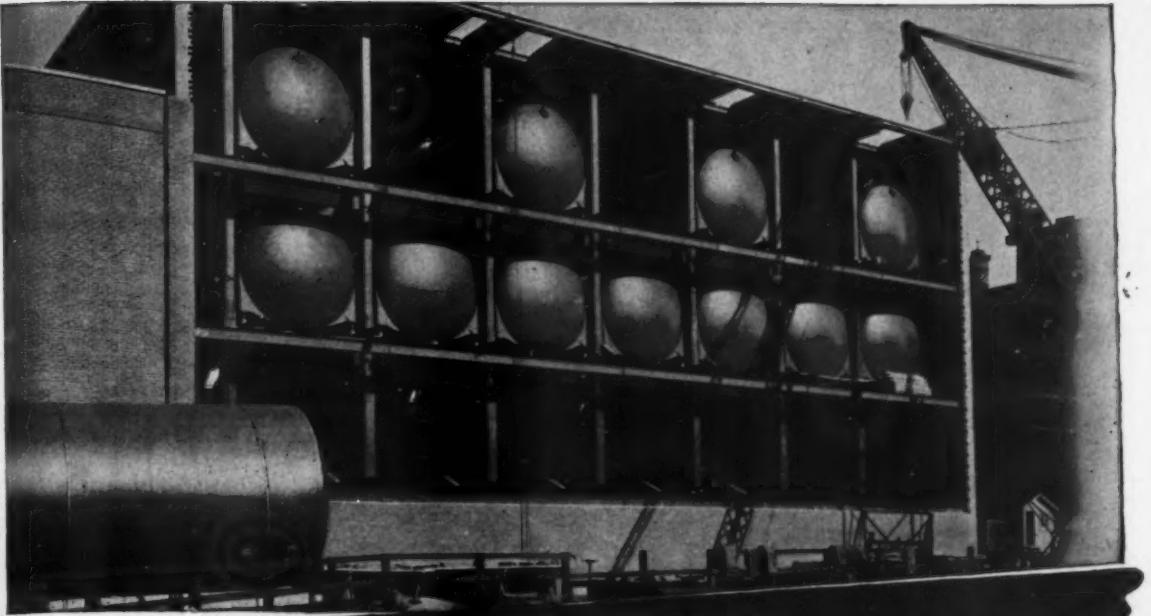
So we have definite solubility standards for Diamond Crystal Salt. Our Butter Salt, for example, dissolves completely in water at 65° F. in less than 9.8 seconds—average rate, 9.2 seconds. That is why so many quality-minded food processors depend on Diamond Crystal products, manufactured under strict quality-control standards for solubility rate.



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## ENAMELITE Assures Better Refrigeration . . .

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Anheuser-Busch, the world's largest brewery, is but another leading user of refrigeration that has utilized the advantages of ENAMELITE to assure better, more efficient refrigeration and longer lasting insulation.

Enamelite is a superior asphaltic mastic compound used both as an adhesive cement to set insulation to the wall, and as a waterproof finish on the exposed surfaces. It provides perfect bonding and sealing, effectively prevents infiltration of moisture into cork walls. The result is better refrigeration, longer insulation life, and



Upper Photo: Anheuser-Busch, Inc., St. Louis—Stockhouse under construction.

Lower Photo: Corkboard installed with Enamelite.

materially reduced maintenance expense.

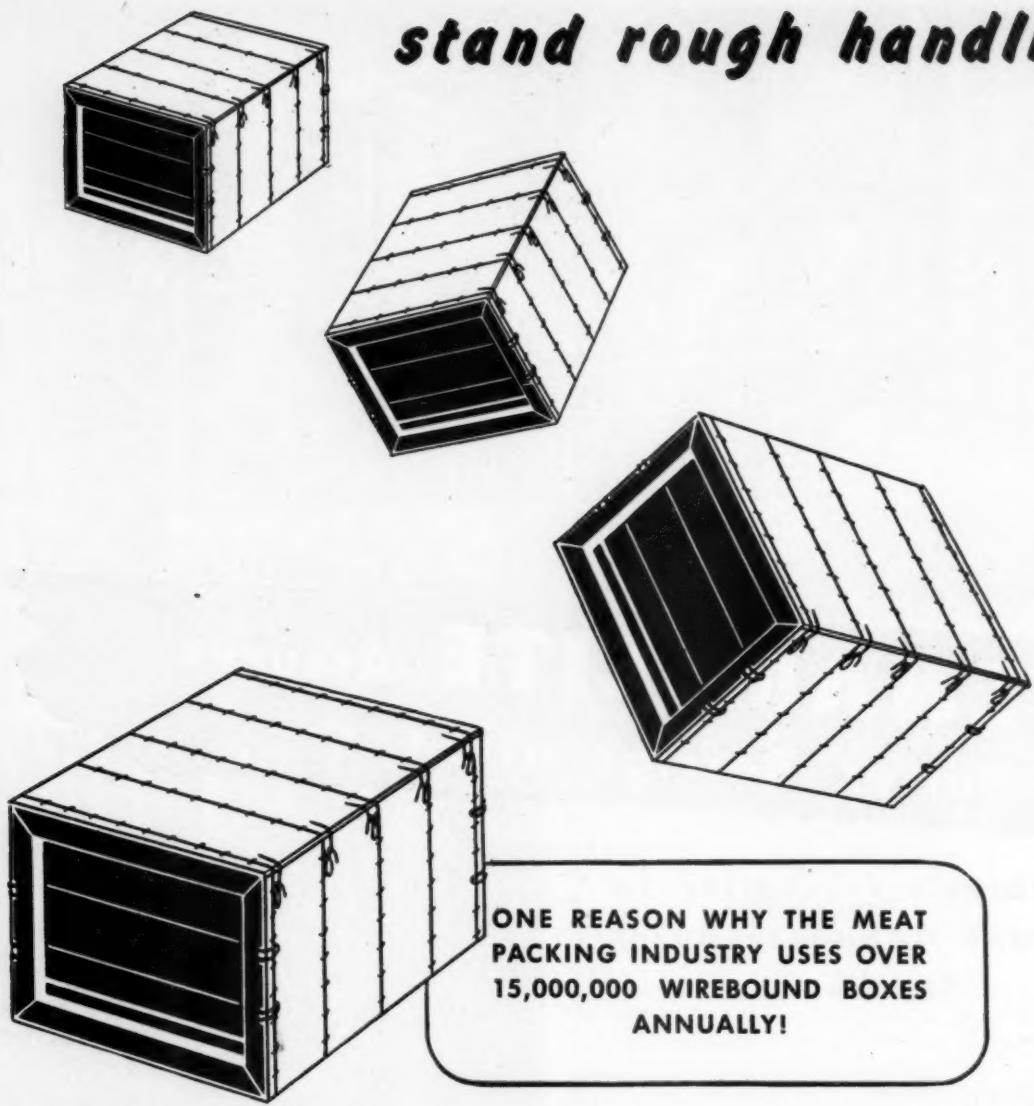
Enamelite is completely waterproof, acid and brine resisting. It is used cold on the job and avoids the fire hazards of heating conventional asphalt compounds.

It will pay you to get full information on all the advantages of Enamelite—to check the many reasons why some of the world's largest users of low-temperature insulation specify Enamelite every time. Write today.



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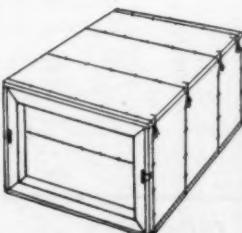


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CHICAGO 3, ILL.*



*Wirebound*  
**BOXES & CRATES**

# WHY 1 LIXATOR “GREW INTO” 3

at the Hammond Standish Plant



"In the meat packing business we must take advantage of all modern methods in the processing department. In the year 1938 we installed the first Lixator, have since installed two additional ones in connection with the sweet pickle and hog chilling departments."

H. M. SHULMAN, Mech. Superintendent  
HAMMOND STANDISH & CO., Detroit, Mich.

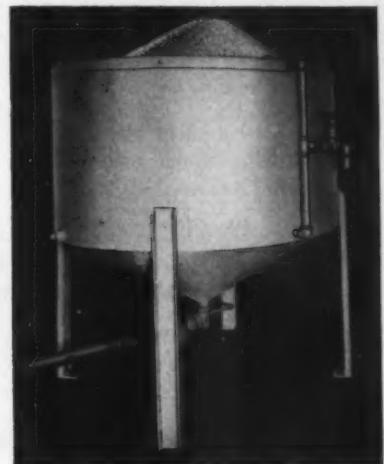
Here are FACTS on the Lixator's performance  
... facts YOU can't afford to forget:

**BACTERIOLOGICALLY AND CHEMICALLY PURE** far beyond pure food requirements—that's the proud record of Lixate brine. Why? Because it's produced from Sterling Rock Salt...whose cleanliness and purity have long been established by impartial tests.

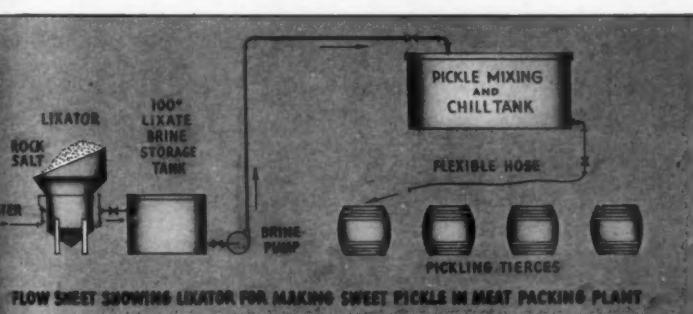
**ACCURATE MEASUREMENT** at all times is yours with this 100% saturated brine. It always contains 2.65 lbs. of salt to the gallon...making

dilution to any desired degree prompt, uniform and accurate.

**PRODUCTION IS AUTOMATIC** with the Lixator, which feeds a constant brine supply to the storage tank...from which in turn perfect brine is piped wherever needed. Many users report savings up to 20%...by eliminating old-time wasteful methods of storing, hauling and using dry salt.



Typical of Lixators installed at the Hammond Standish plant is the one shown here...one of many different models built to meet any space limitations or brine requirements. Lixators are also custom-built where unusual conditions demand. Installation does not require a costly investment.



Flow sheet shows a typical installation for producing the brine used in meat packing plants. No transportation of dry salt necessary...no hand-mixing of brine. The Lixate process does it all for you...keeping it always on tap at all necessary points.

*The LIXATE Process*  
Reg. U. S. Pat. Off.  
for making brine

INTERNATIONAL SALT COMPANY, INC.  
Scranton, Pa.



Complete with brine formulas, tables and diagrams, this booklet explains the Lixate process in fullest detail. Particularly important are the brine tables for brine at 38° F. Illustrations of numerous Lixator installations show how varied specifications and requirements are met...and how costs are cut, production improved wherever used. Write for your copy today!

International Salt Company, Inc.  
Dept. NP-6, Scranton, Pa.

- Send free copy of "The Lixate Process for Making Brine."
- Have your field engineer call.

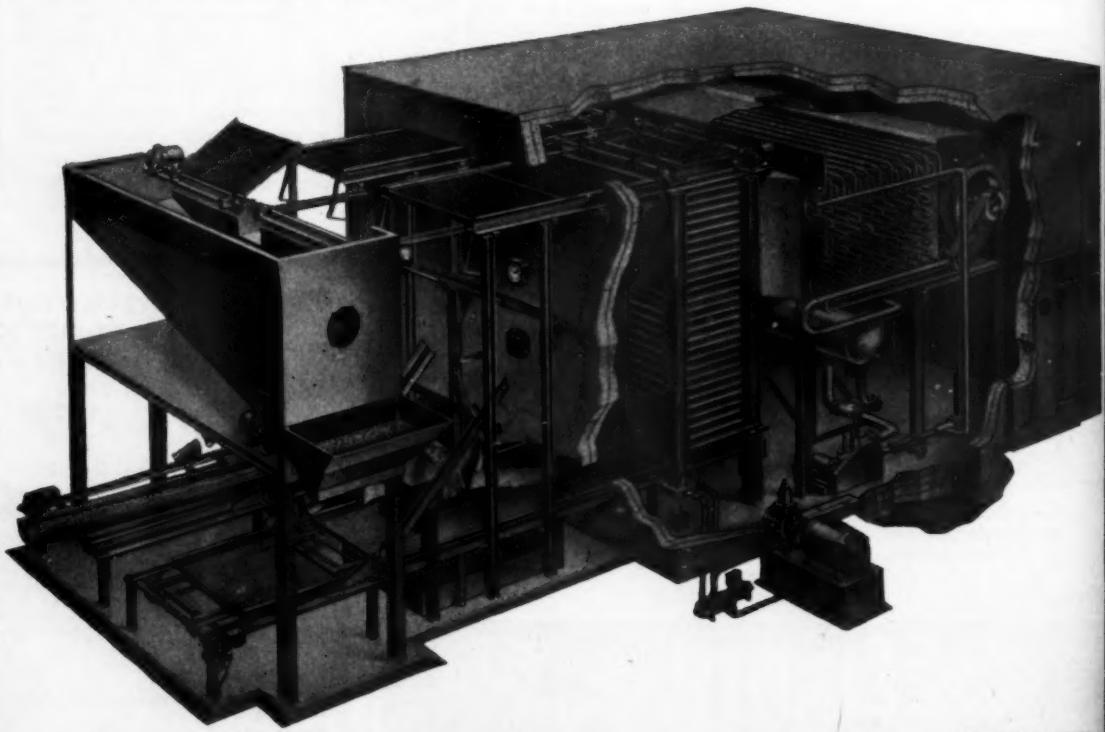
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## Consider These Important Advantages:

1. Operation completely automatic when handling loose product. The result—85% reduction in handling costs.
2. Loose product untouched by human hands during entire process. The result—more sanitary.
3. Product discharged at top of freezer. The result—gravity feed to filling machine—conveyor not required for this purpose.
4. Loose product enters freezing column immediately after precooling in refrigerated or well water. The result—less dehydration.
5. Automatic Tray dump. The result—eliminates handling of trays.
6. Compact vertical freezing column. The result—less floor space required.
7. Freezes both loose product and packages. The result—more versatile.
8. For package freezers all packages confined during freezing. The result—faster freezing and flatter packages.
9. Can be supplied in single or multiple units. The result—capacity tailored to fit estimated requirements.

THE YORK CONTINUOUS FAST FREEZER



Patents Applied for

HEADQUARTERS FOR MECHANICAL COOLING SINCE 1885

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## **YORK CONTINUOUS FAST FREEZER TURNS OUT MORE WITH LESS MANPOWER**

Since the days of the first quick freezing experiments York has supplied technical information, manpower and apparatus to pioneer and develop the frozen foods industry to its present vital importance. Now York has thrown all the patiently acquired skill and knowledge of these years into the development of the York Continuous Fast

Freezer. It is new in design—new in operation—new in economy and new in efficiency of operation. It is designed to freeze all commercially salable foods either in bulk or package form. Whether it is used for vegetables, fruits, meats or pre-cooked foods you can expect it to turn out a better product at lower cost.

### **Plus Features of this York Continuous Fast Freezer**

Simple insulation—only a rectangular insulated room.

True counter current air flow, well confined—a contribution to faster freezing.

No moving parts in air stream other than fan.

Trays can be washed readily as necessary—an aid to sanitation.

Rapid hot gas defrosting—this, makes it possible to defrost the freezer without unloading.

York Ammonia Liquid Recirculating System—increases compressor capacity and reduces power and maintenance costs.

Filled trays block entrance to and from freezing tower—air loss held to the absolute minimum.

Electrically timed and controlled—keeps every part of freezing cycle in step and so interlocked that any electrical equipment failure cannot cause the machine to jam.

Entire machine installed on floor level.

**ONLY YORK**, the pioneer in refrigeration and frozen food preservation, could offer you so many advantages in one freezer. Determine how the new York Continuous Fast Freezer will fit your needs. Get in touch with the York branch office nearest to you. They will be glad to give you all the details plus the seasoned experience and advice of York engineers. York Corporation, York, Pennsylvania.



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refrigeration  
air conditioning

## **YORK REFRIGERATION AND AIR CONDITIONING**



**\*155  
BRANDER**  
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**PRICE  
\$42.00**

complete as shown above, with one roller die, ready to plug in and use. Precision-made equipment, sturdily built!

Here is the equipment you need to comply with Amend. 24 to RMPR 148

"Ready-to-eat products must be branded or stamped each 1½" with letters ¾" high"

EFFECTIVE JUNE 28, 1948

The #155 Great Lakes electrically heated brander, illustrated at left and shown in use above, is the proper solution to branding "Ready-to-eat" hams and other products in accordance with new regulations. Requires no special skill to use, does a perfect job, is economically priced.

Fitted with brass roller die that marks READY-TO-EAT in ¾" letters, repeated each 1½" as required. Roller die is hand engraved with sharp letters that leave a clean, attractive imprint. Your company name (up to 9 letters) can also be included in ¼" letters at no extra cost. Brander is fitted with aluminum head, steel shank, fine hardwood handle and heavy rubber covered connecting cord.

To use, the brander is rolled across the inking pad and then rolled down the ham. Heated roller die dries the ink immediately and leaves a clean, sharp strip of identifying marks that does not smear or blur. This brander is not fitted with self-inking fountain roller like other Great Lakes roller branders, since grease from fat side of ham coats inking roll and stops flow of ink.

The #155 Brander is priced at \$42.00 complete with one roller. Extra roller dies priced at \$27.00 each (for use if you wish brand name to appear on roller, and more than one brand is used). Combination ink pad stand fitted with 10" round pad, ink pot and brush on heavy hardwood base, \$6.75 each. Round 10" ink pad without stand \$2.80 each. Great Lakes quick-dry violet ink, \$3.50 per single gallon, lower prices on larger quantities.

**SEND ORDER TODAY!**

**GREAT LAKES STAMP & MFG. CO.**  
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## "SAUSAGE AND MEAT SPECIALTIES"

Only a limited number of copies of this nationally recognized book is still available. They are now being offered at a special reduced price to clear our inventories!

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Satisfaction guaranteed or your money refunded. This book is modern, up-to-date and comprehensive in scope—gives you the information you need to properly conduct sausage operations. Written and compiled by recognized experts. Order today!

**THE NATIONAL  
PROVISIONER**

407 S. Dearborn St., Chicago 5, Illinois

**SMOOTH AS A MIRROR . . .**

*Slices*



## When you use **BASIC'S** Quality Binders

- You'll quickly note the improved texture, firmness, and slicing quality of your Bologna, Minced Ham, and meat loaves when you use **BASIC'S** Sausage or Meat Loaf Binders.

A good binder must be more than just a yield producer. **BASIC'S** Binder Flours and Emulsifiers give you more than you can expect in flavor . . . texture . . . yield . . . and moisture retention.

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*Basic*

806 Broadway  
Cleveland 15

Now's the answer to your meat loaf and meat specialty production problems. Find out how you can save \$4 on every loaf.

The use of Binders in meat loaves is well covered in a complete chapter of the new **BASIC MEAT LOAF MANUAL**.



*New*

# Armour's Sheep Casings and Hog Casings

*... are ideal casings for your  
pork sausage*



★ Armour's Casings are uniform and strong. They will reduce your breakage to a minimum. Because of their elasticity they make the sausage look plump, firm, fresh and appetizing. They are the ideal casing for pork sausage, as our many users will testify. Your nearest Armour Branch or Plant will give you the utmost assistance in providing you with these fine, natural casings within the limits of the available supply.

**ARMOUR**  
and Company

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## Kahn's Reports Loss for First Five Months of 1945

Operations of the E. Kahn's Sons Co., Cincinnati, for the first five months of 1945 were unprofitable, Robert L. Moran, first vice president of the company, stated in connection with an announcement on June 12 that the company was taking no action on a common stock dividend due at this time. The regular quarterly payment of 62½¢ on the 5 per cent cumulative preferred stock was made payable July 2 to shareholders of record June 20.

In a statement filed with the Cincinnati Stock Exchange, Moran said that "the shortage in supply of live hogs has brought about keen competition. Hogs have sold at the ceiling price of \$14.90 at Cincinnati throughout the first five months of 1945, whereas the wholesale ceiling prices on pork products were originally established on a \$13.75 cost price for live hogs on the Cincinnati market. Thus a loss on pork operations was inevitable."

The company during the first five months of the current year killed 92,578 hogs compared with 198,468 in the same period of 1944—a drop of more than 53 per cent.

## WARN PRICE CONTROL PLAN MAY CURB CIVILIAN OUTPUT

The Office of Price Administration's reconversion price control program will hamper speedy expansion of civilian production, the National Industrial Conference Board warned this week. A quick turnback to civilian output, the

### HOOVER PROPOSES A 12-POINT FOOD PLAN

In a letter read in the House this week by Rep. Jenkins of Ohio, former president Herbert Hoover recommended a 12-point food program which would include transfer of control over livestock, livestock products and feed, except rationing, from OPA to the Department of Agriculture.

Hoover advocated the establishment, within the livestock industry, of a range-to-consumer organization which would operate under the Secretary of Agriculture to plan, stimulate and police production of animal products.

fact-finding organization points out, has been conceded by the OPA to be the best control of inflation.

The board did admit that the agency's price control program might work very well if the economy were already reconverted to peacetime production and going at full blast, but added that it wouldn't be needed then.

"Under the inelastic ceiling price system it has announced," the Conference Board said, "there will be no margin of profit between these costs and the ceiling for many prime producers and manufacturers. A great many of them will be driven to the wall or discouraged, and unless more realistic pricing formulas are adopted the program promises to defeat or seriously delay reconversion and full production."



FORESHADOWING NEW MEAT MERCHANTISING TREND

The meat industry is showing increased interest in potentialities of open refrigerated display cases for stimulating sales of pre-packaged meats. Above photo taken in Vogel Super Market, Pekin, Ill., shows woman shopper making selection from self-service open refrigerated display case, of which there are several in store, most of them for meat.

## Hendrickson Will Talk on Europe's Food Crisis Before Forum at Chicago

Roy F. Hendrickson, deputy director general of the United Nations Relief and Rehabilitation Administration, will address a Chicago meeting of Food Forum on the evening of June 26 at the Hotel Continental, it has been announced by Bob White, president of Food Forum. Quartermaster Corps officials and various food and farm executives and associations in the Chicago area are receiving special invitations to attend the affair.

"The Coming Food Crisis in Europe" will be his topic. This will be Hendrickson's first public address since his recent return from Europe, where he completed agreements with the Greek and Yugoslav governments for relief and rehabilitation assistance from the United Nations. His remarks to Food Forum will be based on the experiences of his trip, during which he also visited Egypt, Albania, Italy, France and Great Britain.

Hendrickson is in charge of UNRRA's supply program in which it is drawing upon the assistance provided by more than a score of nations of which the United States is the largest contributor. He is responsible for obtaining food as well as other supplies, including medical, industrial rehabilitation, and agricultural rehabilitation materials and has been called "the world's largest buyer of food."

According to Hendrickson, UNRRA financed supplies shipped to liberated areas of Europe will aggregate 1,200,000 tons, either arrived or on the high seas, by the end of June.

The dinner will be preceded by a reception from 5:30 to 6:45 p.m. in Hendrickson's honor.

## RETAIL SHUTDOWN AVERTED

At a shutdown protest meeting called by the New Jersey Independent Retail Butchers' Association, members decided against closing down this summer because of the meat shortage situation but adopted resolutions asking the government to take over the slaughtering business and allocate supplies equitably. Other resolutions called for one-man control of food rationing and price control under the Dept. of Agriculture.

# ICC Orders Lower Westbound Freight Rates on Fresh Meat

**T**HE long battle of midwestern packers to secure reduced freight rates on fresh meats and packinghouse products from midwestern points to Pacific Coast and intermountain points was rewarded with success last week when the Interstate Commerce Commission issued its decision in *Geo. A. Hormel & Co., et al. v. The Atchison, Topeka & Santa Fe Railway Co., et al.* Docket No. 28978. The decision ordered rail carriers to establish substantial reductions on or before September 10, 1945, the new rates to be based on a key-point table set out in an appendix to the decision. (See Table I below.)

Battle lines were drawn primarily on geographical lines. Complainants (and intervenors in support of complainants) consisted of packers, stock yards, chambers of commerce and state commissions from the states of Illinois, Wisconsin, Minnesota, Missouri, Iowa, Kansas, Nebraska, Colorado and South Dakota. Defendants were the western rail carriers, but they were supported by what is described in the report as "practically the entire meat packing, slaughtering, livestock and allied interests in the mountain-Pacific territory," which includes the states of Oregon, Washington, California, Wyoming, Montana, Idaho, Utah, Nevada, Arizona and New Mexico. Intervenors who did not fit into the geographical picture were organizations of independent retail grocers and meat dealers in southern California and Oregon, who supported the demand of midwestern interests for lower freight rates.

## Background of Case

This west-bound rate structure was examined previously by the Commission in *Westbound Rates on Meats*, 210 I.C.C. 13, decided July 9, 1935, on a record which represented conditions in 1932 and prior thereto. Defendants in the present case maintained that the 1935 decision should be affirmed and that complainants had failed to show any changed conditions which would justify the Commission in condemning now the rate structure which they approved in the prior case. The Commission found in the present case many substantial changes in conditions, and reached the conclusion that the prior case was no bar to a full consideration of the facts presented in the new case, nor to different findings on those facts if warranted.

The Commission seemed to regard as significant the fact that Armour and Company, one of the leading complainants in the prior case, had purchased three plants on the Pacific Coast since the 1935 decision and had taken no part in the present case. Complainants pointed to this development as substantiating their claim that the present rate adjustment is transferring indus-

try from the Midwest to the Pacific Coast.

Although the reductions will apply to meat from all species of livestock, it was generally conceded that the surplus of cattle, calves, and sheep in the destination territory would make it almost impossible for midwestern packers to compete with western packers on meat from these animals regardless of the freight rates. As a result, the issues in the case narrowed down largely to one of rates on the fresh and cured products of hogs.

After an exhaustive discussion of the evidence in the case, the Commission said:

## Statement by the ICC

"Tested by the usual standards followed by us in the prescription of reasonable rates on the same commodities in other territories, the assailed rates are unreasonable. They are a greater percentage of first class than that prescribed by us for movements in the East, South, and Southwest, and also as presently maintained by defendants for many important movements of the same commodities in the destination territory; they exceed the livestock rates between the same points by about three times the percentage relation prescribed by us for movements from the same origins to other territories; they also exceed the rates prescribed as reasonable by us on like commodities in the Southwest by 75 per cent or more; whereas on other commodities we have prescribed a maximum differential of but 15 per cent for mountain-Pacific territory over the

Southwest, such differential to apply only to the portion of the haul in mountain-Pacific territory; they exceed by as much as 57.6 per cent the rates on dressed poultry and dairy products, analogous commodities with meats from a transportation standpoint, voluntarily established and maintained by the carriers from and to the same points, and, finally, they reflect full combinations of locals in numerous instances, a situation not ordinarily found in the construction of reasonable through rates."

The finding of the Commission is stated as follows:

"We find that the rates assailed on fresh meats, carload minimum 21,000 lbs., and on packinghouse products, carload minimum 30,000 lbs., from points in Illinois, Wisconsin, Minnesota, Missouri, Iowa, Kansas, Nebraska, Colorado, and South Dakota to points in Montana, New Mexico, Utah, Idaho, Arizona, Nevada, California, Oregon, and Washington, all as described in the several complaints herein, are not unduly prejudicial, but that they are, and for the future will be, unreasonable to the extent they exceed or may exceed, in cents per 100 lbs., rates set forth in Appendix B to this report, and that rates from and to other points covered by the complaints should be made in reasonable relation, distance considered, to both the prescribed rates and groupings.

"An appropriate order will be entered."

Appendix B, referred to in the finding above, is set out in full below.

In Table 1 herewith, comparisons of present and prescribed rates between certain key points indicate the substantial nature of the reductions stipulated in the ICC decision. Rates are stated in cents per 100 lbs.; they are based on carload minima of 21,000 lbs. for fresh meat (FM) and 30,000 lbs. for packinghouse products (PHP).

TABLE I

From	Portland, Ore.				Los Angeles, Calif.				Butte, Mont.			
	Present	Prescribed	Present	Prescribed	Present	Prescribed	Present	Prescribed	F.M.	P.H.P.	F.M.	P.H.P.
Waterloo, Iowa	206	213	163	136	262	206	163	136	253	153	131	106
Omaha, Nebraska	256	263	156	130	249	197½	156	130	236	150	128	107
Denver, Colorado	160	160	145	121	189	161	139	116	121	114	120	108

Source: Present rates, Appendix A to ICC report.

Prescribed rates, Appendix B to ICC report.

## APPENDIX B

Key-point rates on fresh meats and packinghouse products, in carloads, minima 21,000 and 30,000 lbs., respectively, prescribed in this report. Rates from and to other points will be made in reasonable relation to the prescribed rates according to distance and grouping.

From	Portland, Oreg.		Seattle, Wash.		San Francisco, Calif.		Los Angeles, Calif.		Phoenix, Ariz.		Butte, Mont.	
	F.M.	P.H.P.	F.M.	P.H.P.	F.M.	P.H.P.	F.M.	P.H.P.	F.M.	P.H.P.	F.M.	P.H.P.
Madison, Wis.	167	139	167	139	167	139	167	139	140	125	134	112
Austin, Minn.	163	136	163	136	163	136	163	136	140	122	131	109
Davenport, Iowa	163	136	163	136	163	136	163	136	140	122	131	109
Ottumwa, Iowa	163	136	163	136	163	136	163	136	146	122	131	109
Waterloo, Iowa	163	136	163	136	163	136	163	136	146	122	131	109
Sioux Falls, S. Dak.	150	125	150	125	163	136	163	136	140	122	131	109
Omaha, Neb.	156	130	156	130	156	130	156	130	140	122	119	107
Gering, Neb.	145	121	145	121	145	121	145	121	136	116	128	107
Denver, Colo.	145	121	145	121	145	121	145	121	146	122	114	106
Wichita, Kans.	162	135	162	135	162	135	147	123	128	107	137	110
Topeka, Kans.	162	135	162	135	162	135	150	125	133	111	132	110
Kansas City, Mo.	162	135	162	135	162	135	151	126	135	113	137	115
East St. Louis, Ill.	172	143	172	143	172	143	164	137	146	122	144	120

F.M.—Fresh meats.

P.H.P.—Packing-house products.

# Name Winners in Meat Poster Contest

TRIO OF HIGH SCHOOL  
GIRLS TAKE TOP HONORS  
IN 10TH ANNUAL EVENT  
STAGED BY MEAT BOARD



SELECTING PRIZE POSTER

Judges, faced with imposing task of selecting best posters from avalanche of entries, finally agreed first prize should go to Laura Carter (right). Pointing to prize winning entry (above) is J. S. Zdenek, Swift & Company. Other judges looking on are Thomas B. Cotton (left), Wilson & Co., and E. L. Goelz, Armour and Company. (Left) Judges study prize poster at close range.



THE THREE high school girls, two of them from Detroit, won top honors in the tenth annual poster contest sponsored by the National Live Stock and Meat Board, it was announced last week. More than 7,500 teen age boys and girls from all parts of the country participated in the contest, which had as its theme, "Building for Peace with Meat."

Laura Carter, Detroit, received the first prize of \$200 in war bonds for her poster depicting meat being hoisted aboard ship for lend-lease purposes. Second prize, \$150 in war bonds, went to another Detroit girl, Jean Berns. A Buffalo student, Beverly Bauer, took third prize, consisting of \$75 in bonds. A total of \$1,000 in war bonds and stamps was distributed among students submitting the 60 best posters. In each state not represented among the first 60 winners, the student creating the best poster was awarded \$5 in war stamps.

An additional war bond prize of \$100 was presented the teacher whose students "submitted the largest number of high quality posters." Recipient of this award was Margaret Giesecke, instructor at the Buffalo-Bennett high school, seven of the first ten awards going to students in her classes, among them the third prize winner, Miss Bauer. The school was given an engraved trophy.

The task of judging the relative merits of the entries was entrusted to

the same capable trio of meat packer advertising executives who handled the job in 1944. They were Thomas B. Cotton, Wilson & Co.; J. S. Zdenek, Swift & Company, and E. L. Goelz, Armour and Company, all of Chicago. The judges expressed the unanimous opinion that the artistic efforts of the high school students, to whom the contest is limited, were superior to those of the preceding year.

## Posters Win High Praise

Jessie Alice Cline, director in charge of the Meat Board's home economics department, who supervised contest details, asserted that the posters revealed a more profound grasp of meat's nutritional qualities than was evident in the past. This encouraging development is undoubtedly traceable to the Meat Board's comprehensive meat educational program among schools and other institutions, coupled with the national meat advertising campaign of the American Meat Institute.

The originality and artistic finesse which students displayed in dramatizing their efforts made the judges' task more formidable than usual, it was said. Treatment and style varied with each entry. Some embodied a definitely modernistic touch, while others, although patterned along more conventional lines, were so expertly composed and their messages so clearly defined that it was difficult to realize that they were the work of adolescents.

In literature announcing the contest, which went to every high school in the

country, the Meat Board offered a few suggestions which students were encouraged to encompass in their posters. It was pointed out that "meat is needed to rehabilitate the populations of nations ravaged by war . . . the Army and Navy emphasize the need for meat in the diet building strong bodies . . . the federal government lists meat as an essential food for the home front to build a strong nation . . . agriculture is the foundation of America—and the livestock and meat industry is essential to building and maintaining a permanent agriculture."

Students were also told in a preliminary instruction pamphlet, which teachers were requested to post on school bulletin boards, that meat is rich in protein which "is especially vital in wartime as it builds and repairs body tissue. The iron in meat builds rich red blood." The value of phosphorus and vitamin B in meat was also stressed in the pamphlet.

Small preparatory schools not having art classes were encouraged to take part in the competition. Miss Cline directed a personal message to instructors in these schools in which she pointed out, "If it is not possible for the contest to be a class project, perhaps some of the students will be interested in competing individually." Many students took advantage of this opportunity, a study of the entries disclosed.

Prize winning posters will be used by the Meat Board for display purposes, and will be exhibited at state fairs, live-stock shows and similar gatherings.

## WLB Ratifies New Packer Labor Pact

THE National War Labor Board has officially announced its approval of master labor agreements between four major meat packing companies—Swift & Company, Armour and Company, Wilson & Co. and the Cudahy Packing Co.—and the United Packinghouse Workers of America. These agreements, before becoming effective, are subject to approval by the Director of Economic Stabilization if the Office of Price Administration finds that price relief is necessary, it was said.

In general, the agreements include the same provisions previously approved by the board in other cases involving the same four packers and the Meat Cutters and Butchers Union, and the National Brotherhood of Packinghouse Workers, according to NWLB.

Chief stipulations in the newest agreement, said to affect some 50,000 employees, are:

1) All employees are to be allowed 12 minutes a day at regular rates for changing clothes on the premises, which will result in an increase in "take-home" pay of 2½c per hour on the basis of a 40-hour week and an approximate average wage of 80c an hour;

2) Employees will receive an allowance of 50c a week (1¼c an hour) for purchase of special purpose outer working garments and other equipment which they must wear in the performance of their work;

3) The company will furnish all tools, equipment and safety devices which the employees must use in their work, and

4) The company will pay for the preparation and repair of all tools and equipment (estimated cost ¾c per hour per employee).

Concerning the elimination of intra-plant wage rate inequities, provision is made for an adjustment of not more than an average of 2c an hour for all employees within a bargaining unit. The adjustments in the agreement are to be effective at various dates as agreed upon by the parties concerned.

In supplementary directive orders, it was stated that any increase in the guaranteed weekly hours of work is equitably required to meet a special or unique situation and consequently is not of a precedent making character. The weekly guaranteed hours of work or pay are increased from 32 to 36 hours for those employees who complete the first day of work in the week. This increase in hours is also subject to the determination of price relief previously mentioned.

Co-incident with the NWLB announcement, officials of John Morrell & Co. disclosed that a contract renewal agreement had been reached with unions at the Morrell plants in Ottumwa, Ia., and Topeka, Kans., where the CIO is the bargaining agent, and at Sioux Falls, S. D., where the AFL holds a similar position. This pact is subject to approval by the NWLB and the OPA, officials said.

The agreement is essentially the same as that signed by Swift, Armour, Wilson and Cudahy, one variation being that employees are permitted 15 instead of 12 minutes for changing clothes.

### REFUSE TO ENJOIN PACKER

An injunction asked by OPA against the Joseph N. Rice Packing Co., Covington, Ky., in which the federal agency charged the company with violating price ceilings, was denied on June 15 by U. S. District Judge Mac Swinford, who also dismissed a temporary restraining order issued against the company. The

case was retained on the docket and no formal entry made.

After witnesses testified that they had bought meats at above-ceiling prices, but had done so only to protect their businesses, the judge discussed the case from the bench. He said there was no doubt the defendants had violated the law but that it appeared they had done so involuntarily and unintentionally, acting in good faith and doing their best to keep within OPA regulations.

The court stated that it appeared impossible for a buyer to avoid violating the ceiling price when contracting for live cattle, since the buyer had to "guess" how the cattle would turn out after being slaughtered.

### Commission Adopts Wage Scale Criteria

Future petitions for wage adjustments to correct intra-plant inequalities in the meat packing industry will be processed under a policy unanimously adopted this week by the Meat Packing Commission, National War Labor Board, it was disclosed by Clark Kerr, chairman. The policy was approved, he said, to guide employers and unions in their collective bargaining negotiations over distribution of the 2c per hour per employee fund, which has been established for approximately 100 of the country's larger meat packing establishments. Principal points were announced as follows:

1) Introduction of a system for simplification or unification of the wage structure; 2) rate relationships between identical or nearly identical jobs in comparable plants; 3) relationships among jobs in the single plant concerned in the application; 4) application of the "equal pay for equal work" policy to compensate men and women alike for equal performance; 5) significant changes in work operations which make the previous rating of a job inequitable.

The Meat Packing Commission, a tripartite body composed of representatives of the public, the packing industry and the three national packinghouse workers' unions, has the power to pass on the legality of agreed-to wage adjustments under wage stabilization laws and regulations.

### SCORES FREIGHT RATE CUT

Albert Luer, president, Luer Packing Co., Los Angeles, Calif., believes that California hog and sheep raisers face ruin because of freight rate cuts of approximately 35 per cent granted by the Interstate Commerce Commission on fresh meats and packinghouse products shipped in carload lots from the Midwest to the Pacific coast.

"Raising of hogs and sheep will be particularly affected," Luer said. "In California this industry is so small that it can not stand competition such as that from the Middle West."

### BILLBOARDS PLUG "HAM WHAT AIN'T"

The problem of what to advertise when there's no product to sell has been successfully solved in a novel and humorous way for the American Packing Co., St. Louis, by the Anfenger Advertising Agency. The company

We, too, hope  
SUNRISE HAM  
will be back soon!

has created a painted bulletin upon which the ham is merely indicated by a dotted outline with copy reading, "We, too, hope Sunrise Ham will be back soon!"

The "phantom" ham illustration will be used until Sunrise Hams are plentiful again, even though it is planned to change the bulletin copy from time to time. When the hams are again available in sufficient quantity the genuine ham will be painted in—with copy changed to herald its return.

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## U.S. Quartermaster Corps Observes Its 170th Anniversary

THE Army Quartermaster Corps, with which the meat packing industry has worked in close collaboration throughout the war in improving Army rations, last week observed the 170th anniversary of its founding. It is the oldest supply branch of the Army, having been established by an act of the Continental Congress on June 16, 1775, a full year before the signing of the Declaration of Independence.

Today, the corps, headed by Lt. Gen. E. B. Gregory, consists of nearly 500,000 officers and enlisted men, backed by more than 70,000 civilian employees in this country, most of whom are employed in the 11 Army Service Forces Depots and 11 Quartermaster Depots. Since the beginning of the present war, the Quartermaster Corps has procured and delivered food, including meat, and other supplies valued at more than \$15,000,000,000. This does not include purchases made by the corps for the Navy, military lend-lease and other government agencies.

### Overcome Supply Problem

In a statement commemorating the corps' anniversary, it was said that despite the enormity of its procurement, warehousing and distribution program, the Quartermaster Corps has simplified and coordinated its procedures in way that has permitted operating on close schedules with the result that it has never had an excess of perishable products.

The War Department recently reported that tonnage handled per day per man by receiving and shipping personnel at 22 Quartermaster and Army Service Forces Depots in January was 55 per cent greater than a year earlier. In creating this record, per man-day tonnage increased from 5.45 tons in January, 1944, to 8.47 tons a year later.

In outlining its wartime accomplishments, the Quartermaster Corps points out that constant study aimed at improving Army food has raised the nutritional value and palatability of American military rations to the highest point in history. Development of cold storage and refrigeration facilities, including portable ice boxes, refrigerated vans and small ice making plants, has enabled the Quartermaster Corps to provide fresh foods in Guadalcanal, Anzio, Normandy and other points of invasion directly behind the troops. Fresh meats in particular are going to troops in all theaters of war in ever increasing quantities, it was stressed.



GEN. GREGORY

## THIRTY MINUTES FOR MORALE

A MID-MORNING and mid-afternoon rest period, during which employees may relax and drink coffee at company expense, has proved an effective tonic for morale in numerous industrial plants. Meat plants which have inaugurated such a practice have been well-satisfied with the results, for it has been found that employees—especially those who perform routine tasks—welcome brief respite from the unvarying monotony of their work. Returning to their duties refreshed, they quickly make up for the time lost by working at a faster tempo, thus achieving greater production in the aggregate.

For this reason, meat packers should be interested in the experiences of the Perry Packing Co., Manhattan, Kans., which, while not primarily a meat packing plant, has an analogous problem in that its employees perform a type of labor similar in many respects to that required of meat plant workers. At this plant,



EMPLOYES ENJOYING COFFEE "ON THE HOUSE"

Scene which occurs twice daily at Perry Packing Co., Manhattan, Kans., as employees laugh and chat in their coffee room during rest period. Oil paintings decorate walls, enhancing cheeriness of atmosphere. Center (in pin stripe suit) is Arthur Peine, manager, who relaxes with employees during the period daily.

all employees are given a 15-minute rest period twice daily during which they are served coffee—free and on company time. Arthur Peine, manager, declares that this plan has proved the best morale builder the company ever had.

Having admittedly borrowed the idea from larger plants, Peine was obliged to reduce it to the proper proportions for the company's 100 office and plant employees. Originally, his plans called for the construction of four rooms: a women's rest room, women's dressing room, women's coffee shop and men's coffee shop. The rest room and dressing room materialized, but somehow a door was never erected between the two coffee rooms, so that men and women mingle freely there and enjoy their leisure time together. Separated only by a half partition, the two rooms together measure 36 by 18 feet.

The two refreshment rooms have walls of pale green and are hung with Sandzen oil paintings for added color. Small tables which seat from two to eight persons, and an adequate number of folding chairs, complete the furnishings. Coffee, cream and sugar are all free. Doughnuts, cupcakes, rolls and other bakery goods are available, most of them for five cents each. Since the firm wishes to show no profit from the venture, employees are given a "free" day whenever receipts have climbed far enough above expenditures to make it possible. This occurs about once a month, according to Peine, and the event takes on an especially festive air.

Such a coffee room, he points out, requires little expense or equipment after space is found for it. At Perry's, the entire setup includes six dozen cups, three electric coffee makers, a small cupboard for dishes, a sink, and a two-burner electric stove with an oven. The stove is necessary because the building has no hot water, a condition that would not obtain in a meat plant.

"This is confining work, sorting and grading eggs, working with chickens and meat and other products," he points out. "In these times especially many of our employees are women. It would be easy for them to tire of a job which is not pleasant, and we would lose them. We want our employees to like it here, to feel that this is the best place in Manhattan to work, and to look forward to each day with pleasure."

# PRESSCO PICKLING SALT

PREFERRED

FOR ALL FAST CURING

MADE ONLY BY

THE PRESERVALINE MANUFACTURING CO., BROOKLYN, N.Y.

Established 1877

# PROCESSING

## Methods



### BEEF A LA MODE

An eastern meat processor asks for a formula for an unusual loaf product. He writes:

EDITOR THE NATIONAL PROVISIONER:

Can you give us the formula for beef a la mode? As I recall you publicized this formula some time ago.

Wartime price and other restrictions have somewhat cramped the initiative of the sausage processor and there is little inclination or opportunity to "try something new." However, when conditions are more normal, beef a la mode is sold with considerable success in some metropolitan centers.

The meat base for beef a la mode consists of 98 lbs. of trimmed beef chuck cut into 1-in. pieces. The beef is cooked in nets in a jacketed kettle with enough water to cover. To the cook water the following ingredients should be added:

3½ lbs. salt  
7 oz. black pepper  
10½ oz. brown sugar

Cook the beef for five to six hours at 210 degs. F. Remove the meat from the kettle and strain the beef stock. Measure off 29¾ lbs. (3½ gals.) of the clear stock and add:

3½ lbs. salt  
1½ lbs. salt  
10½ oz. 90 grain vinegar  
14 lbs. roasted onions

Cook the meat for 5 to 6 hours at 210 degs. F. Remove meat from kettle and strain beef stock of onion residue and other suspended material. Measure off 29¾ lbs. (3½ gals.) of the clear stock and add:

5 lbs. gelatin  
1½ lbs. salt  
3½ oz. 90 grain vinegar

Mix meat and seasoned stock and handle as in the preceding formula. Either type of beef a la mode may be stuffed satisfactorily by hand or through the stuffer.

Novel flavor of the loaf can be heightened by adding 5 lbs. of grated horseradish and/or 10 oz. of Worcester-shire sauce.

5 lbs. commercial gelatin  
5½ lbs. onion juice  
1½ lbs. salt  
½ oz. cloves  
½ oz. celery seed  
½ oz. chili powder  
3½ oz. 90 grain vinegar  
1 oz. paprika

Many packers have found convenience in use of ready prepared or specially prepared seasonings, as manufactured by reputable firms, in making their loaf products. Such seasonings also insure that each batch of loaves will be flavored like other batches.

Add the meat to the seasoned cooking stock while both are hot and mix thoroughly. Stuff the mixture in colored, regular or fibrous artificial casings or in meat loaf pans. Loaves in casings should run about 4 lbs. 9 oz. of which 3 lbs. 4 oz. will be meat and 1 lb. 5 oz. gelatin and stock.

After stuffing the casing should be washed in warm water and placed in a meat loaf mold. The cover is pressed down gently, cooled in cold water for 30 minutes, and the lid pressed down a little more. Product in molds is held in the cooler at 38 degs. F. temperature overnight.

Loaves are removed from molds in the morning, washed in water containing vinegar, and dried thoroughly before they are sent to the shipping cooler.

If beef a la mode is stuffed in pans it is better to put meat in the pans first and then cover with the gelatin solution. The pans are topped with a board and placed in the cooler to set.

Another variation of beef a la mode can be made from the same meat formula. The meat is cooked in a jacketed kettle with enough water to cover. To the water are added:

### FORMULA FOR COTECHINO

A midwestern sausage processor wants to know how to prepare cotechino. He writes:

EDITOR THE NATIONAL PROVISIONER:

Can you give us some information on the preparation of an Italian sausage called cotechino?

Cotechino is an Italian sausage which is dried for only a short time. Its keeping quality is somewhat limited and it must be held in a cool place. Cotechino is cooked by the consumer in water or with vegetables.

Meat materials used in this product are:

70 lbs. lean pork trimmings  
10 lbs. pork rinds  
20 lbs. back fat

Grind meats through ¼-in. and then through ⅛-in. plate. Mix materials thoroughly and add following seasoning and curing ingredients:

3 lbs. salt  
3 oz. sodium nitrate  
4 oz. white pepper  
1 oz. cloves  
1 oz. cinnamon  
½ oz. nutmeg

Hold mixture for 24 hours at 38 degs. F. and then stuff in beef middles. These should be cut about 8 in. long. Tie sausages and hang in dry room.

The cotechino is held at 50 degs. for 48 hours; at 65 degs. for 24 hours, and at 52 degs. for 48 hours.

It is prepared in the home by cooking it in boiling water for about 90 minutes. Carrots, cabbage, turnips or rice may be added to water if desired. The liquor is then used as a soup after sausage has been cooked and removed.

## SAUSAGE And Meat Specialties

→A volume of practical ideas on the layout and equipment of sausage plants of varying size; descriptions of materials used in sausage and meat specialty manufacture; formulas and operating directions; discussions of operating troubles and means of overcoming them, and an outline of major regulations prevailing in control of sausage manufacture.

→Place your order now for this Volume 3 of the Packer's Encyclopedia. The price postpaid is \$4.00.

THE NATIONAL PROVISIONER  
407 So. Dearborn St., Chicago, Ill.

Enclosed is check or money order for \$4.00 for copy of "Sausage and Meat Specialties."

Name .....

Street .....

City .....

### COOKED LOIN ROLL

Boneless loins are sometimes made into solid pork rolls, covered with fat and stuffed into artificial casings. They are prepared as follows:

Loins are boned and cured in 65 deg. sweet pickle at 38 degs. Loins will cure in 8 to 10 days and are then soaked for 5 to 10 minutes.

Cut the loins in two and put both halves in a retainer lined with parchment and caul or back fat. Put cover on retainer and cook the roll for about 28 minutes to the pound at 170 to 180 degs. F. Inside temperature of roll must be brought up to at least 145 degs.

After cooking the rolls are chilled in retainers overnight and are removed next day and stuffed in artificial casings.

## ENCOURAGE CORN MARKETING

The Agricultural Adjustment Agency has started a campaign to bring about larger marketings of corn. The agency cited three grave needs that exist in critical outlets. One industry which is seriously short of requirements is livestock feeding.

That the current situation is artificial was seen from the report of the supply situation as of April 1. This report showed that 1945 farm held corn stocks were 23 per cent higher than last year. Corn in all positions was estimated at 1,361,000,000 bu.

The AAA warned that with winter wheat due to begin to move in volume soon and with the ever-growing military demands for rolling stock to service the

West Coast ports it appeared that June would be the best time in which to send corn to the market that could be expected for some months.

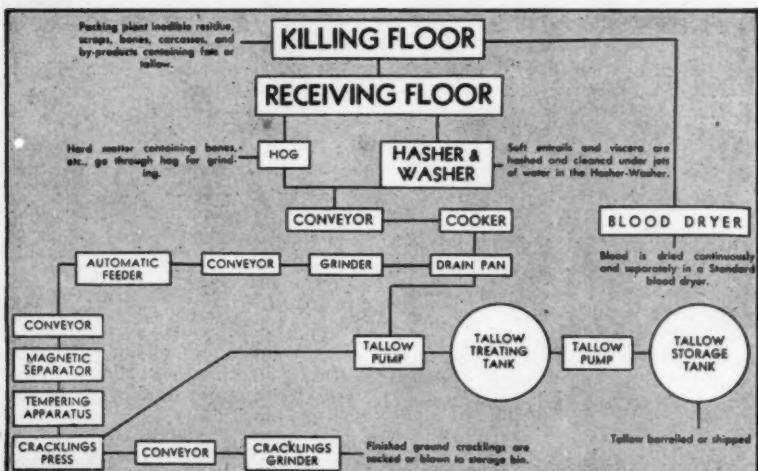
## House Begins Debate on Extension of OPA

The House of Representatives began debate late this week on the OPA extension bill which was reported out by the House banking and currency committee. The only amendment proposed called for a reduction in the extension period of from 18 months to one year. The Barkley amendment, adopted by the Senate, which would have assured the packing industry a reasonable margin of profit, was defeated in the committee by a vote of 14 to 6.

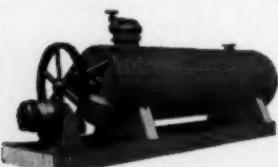
Several other modifications of the bill were also defeated, including the Wherry amendment and the Crawford amendment.

In view of the action of the House banking and currency committee, it is believed practically certain that the Barkley amendment will be offered from the floor in order that it may be considered and acted upon by the House.

## Less Steam Less Power



**DRAIN PAN** — All steel, steam-heated drain pan has removable screens over the full area.



**COOKERS** — Standard's rugged atmospheric cookers produce high quality tallow and cracklings due to absence of injected steam, high pressure or extreme heat.

## Required in Standard's Dry Rendering Layout-

Study this low cost method of dry rendering. Steam and power requirements are materially reduced. Added to economy of operation, this plan needs less floor space and equipment than any other method of tallow extraction. It produces high grade tallow and cracklings with the greatest yield. Write today for Bulletin 600.

MADE IN THE WEST FOR WESTERN PACKERS

**STANDARD**  
STEEL CORPORATION

General Offices and Plant 5001 South Boyle Avenue  
Los Angeles 11, California

## MEAT SCARCE IN WINDSOR

Windsor, Ont., meat packers recently blasted the offer of aid tendered to meat-hungry Detroiters by Mayor Arthur J. Reaume of the Canadian border city, pointing out that their own supplies were so short that Windsor faced possible resumption of meat rationing in the near future.

## COOLING TOWER AREA

A reliable "rule of thumb" governing the horizontal area of a natural draft cooling tower (known as water loading) is one square foot of free area for each two gallons of water to be cooled.

## SEVERE SHORTAGE OF FATS, OILS, FORCES POINT VALUE BOOST

The point values of lard, shortening and oils were increased from 10 to 12 points per lb., effective June 17, OPA stating that the increases were necessary because of the short world supply. Allocations of these items will be sharply reduced for the third quarter. It was also explained that the distribution of these products for civilian use is uneven, with many areas reporting they are not getting supplies equal to the amount permitted by rationing.

The reduced civilian allocation of lard, shortening and oils for the third quarter—which necessitated the increase in the point values and a similar cut announced in industrial use of these products—is 751,900,000 lbs., compared with 814,200,000 lbs. allocated during the second quarter.

The reduction in industrial use of lard, shortening and oils for the manufacture of all kinds of food products will become effective for the third quarter beginning July 1.

The expected supply of these fats and oils for civilians during the third quarter is about 30 per cent less than the amount available during the same quarter of 1942 and about 13 per cent below the amount originally allocated for the second quarter of 1945. The original second quarter allocation, however, had been reduced on May 7, retroactive to April 1.

The industrial user factors for margarine, lard, shortening and oils will permit the manufacturers of pharmaceuticals to continue to use these ingredients at the rate of 90 per cent of their 1942 use, which is the same rate as during the second quarter of 1945.

Manufacturers of bread and other bakery products will be permitted to use these ingredients at the rate of 70 per cent of their 1942 use instead of 80 per cent, a reduction in the use of fat of about 12½ per cent for the second quarter.

All other industrial users of edible fats and oils will be permitted a rate of 60 per cent of their 1942 use instead of 70 per cent, a reduction of about 14 per cent from the second quarter, OPA stated.

## TRANSPORTATION CRISIS AHEAD. ODT CHIEF WARNS

"The next 12 to 15 months will see the most critical period in the history of American transportation," was the warning sounded recently by Col. J. Monroe Johnson, director of the Office of Defense Transportation. "Now seriously short of materials and equipment and skilled manpower, all transportation facilities, both passenger and freight, must continue to carry a load which shows no prospect of diminishing."

Some encouragement is seen in the news that twice as many new civilian trucks will be produced in 1945 as were originally authorized, according to the War Production Board. The total is expected to reach 375,492 units compared with 119,081 last year.

More exacting control of tire allotments is expected to result from Office of Price Administration instructions to local boards and emergency truck tire panels stipulating that in the future truck tire certificates be issued by specific size only. It is said that OPA requires this check on supply and demand so it can apply corrective measures wherever a surplus exists on an individual size.

## LAY MEAT LACK TO BLACK MART IN LOS ANGELES AREA

A huge black market ring flooding Los Angeles with more than 20,000,000 points' worth of meat, butter and fats ration stamps caused the acute meat shortage of recent weeks in Southern California, the U. S. attorney's office and OPA officials at Los Angeles declared on June 12.

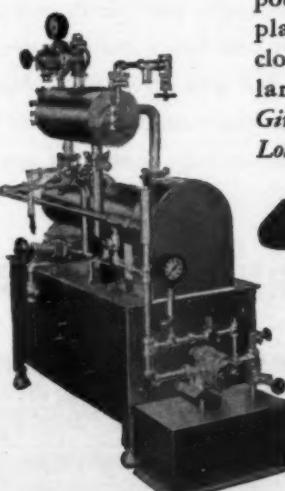
Arrested and released under \$5,000 bond to await federal grand jury action was George W. De Normand of Hollywood, who allegedly offered for sale to a Hollywood market operator 1,000 red ration points for \$10 in 100,000-point lots.



## Meet the Champ

He is the lard maker who does it with a Votator! None can outdo him for production speed and dependability. With this model, which occupies less than 18 square feet of floor space, he processes 3000 to 4000

pounds per hour. Because it combines chilling, plasticizing and aeration in one continuous, closed, mechanically controlled operation, his lard is white, smooth, sales-appealing. *The Girdler Corporation, Votator Division, Dept. NP6-4, Louisville 1, Kentucky.*



**THE Votator\***  
A GIRDLER PRODUCT  
A CONTINUOUS, CLOSED LARD PROCESSING UNIT

\*Trade Mark Registered U. S. Patent Office



## MEAT SPECIALTIES ARE PROFITABLE



*If you solve her summer meat problems*

*Here's how—*

If you please the housewife you build business.

And pleasing the housewife is simple when you take advantage of Fearn experience in the development of fine flavor, perfect texture and attractive appearance in fine sausage and specialty products.

Your Fearn representative can give you practical down-to-earth suggestions for accomplishing these objectives at low cost, and can also show you simple steps that will substantially increase your yields and profits. Naturally, Fearn ingredients and flavor builders are the foundation on which he builds, but you can rely on him for honest information and suggestions—can be sure that the advice he gives you is practical—can be sure that extra profit will be yours.



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Fearn Laboratories, Inc.

Manufacturers of Fine Food Specialties

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Chicago, Ill.

# *Up and down the* MEAT TRAIL

## Personalities and Events of the Week

• The Anderson, S. C., city abattoir is now housed in a new plant. Dr. J. C. Mitchell, health officer, is in charge of the unit, which operates under regular federal inspection and also has city inspection.

• The Circle Packing Corp., 319 Win-stanley ave., East St. Louis, Ill., recently completed a \$60,000 addition housing a sausage room, smokehouse and cooler. The company, which slaughters in its own plant and turns out a full line of processed meats, is headed by John Skrabacz, president. Other officers of the firm include John Malec, vice president and assistant manager; Stanley Karmelita, secretary and office manager, and Henry Kubicki, treasurer and general manager.

• "Something You Didn't Eat" is the title of a new Walt Disney picture produced in connection with the national nutrition program, in which the virtues of a proper wartime diet are emphasized.

• Thomas L. Conlan, chief OPA enforcement attorney for the Cincinnati district, addressed the Cincinnati Retail Grocers and Meat Dealers Association on June 13 at a meeting held in the auditorium of E. Kahn's Sons Co. His talk concerned OPA compliance and enforcement.

• Five Baltimore, Md., cattle dealers have been named defendants in OPA suits for injunctions to restrain dealers from further sales or purchases of cattle or calves until proper records are maintained. The new suits brought to 31 the total injunction cases of that nature filed within the past three weeks at Baltimore.

• Alphonso C. Smith, 51, Beaconsfield, N. B., died in that city on June 2 following an illness of about two months. He was a grandson of the late A. C. Smith, founder of A. C. Smith & Co., West St. John, N. B., wholesalers and brokers in live and dressed beef, specializing in the export of beef to the British Isles.

• Three Milwaukee, Wis., cold storage locker plants recently consented to injunctions being entered against them in federal court, restraining them from buying, selling or accepting for processing any beef, veal, lamb or mutton not acquired in accordance with OPA regulations.

• Lt. Harry J. Vibbert, jr., of Vibbert and Sons, food brokers, Detroit, returned home in good health and good spirits after spending eight months in a German hospital prison camp. His plane



A MARINE BARBECUE ON OKINAWA

Japs aren't the only swine found on Okinawa, as attested by this photo of U. S. Marines preparing to barbecue a pig shortly after pushing into the interior of the bitterly contested island. In the photo (l. to r., front row) are Lt. John T. Robinson, New Orleans; Pvt. Verrel M. Martin, Sedalia, Mo.; Lt. Robert D. Metzger, Kalamazoo, Mich.; (back row) Cpl. James Godwin, Blue Mountain, Miss.; Cpl. Thomas P. Gruber, Pittsburgh, Pa., and Pfc. J. E. McBride, Fort Worth, Tex. (U. S. Marine Corps Photo.)

was shot down in flames near Nancy, France, last September 22.

• Supreme Quality Sausage Co., 6215 S. Western ave., Los Angeles, has let a contract in the amount of \$6,000 for the erection of a new wholesale-retail building at that address, according to Frank L. Urman, proprietor. The structure will incorporate a walk-in refrigerator and brick smokehouse.

• Howard C. Greer, general manager, Kingan & Co., Indianapolis, has been

named a member of the newly appointed committee on business statistics of the Chamber of Commerce of the United States. The question of how many facts and figures should be collected by business and government to facilitate post-war conversion is one of the major problems being examined by the committee.

• Yolanda Packing Co., 421 Alpine st., Los Angeles, is erecting a new \$2,000 boiler house measuring 22 by 32 ft.

• Valleydale Discount Co., Roanoke, Va., meat distributing organization, has leased meat markets in Pulaski, Radford, Christiansburg and Bedford in addition to the initial leasings in Roanoke and other cities, according to C. T. Holbrook, managing partner of the enterprise. He added that steps are being taken to allow Neuhoff, Inc., Salem, Va., which sells its meats to the Valleydale company, to comply with the OPA "fair distribution" order.

• Several recent improvements have been made in the plant of the Winchester Packing Co., Hutchinson, Kans., including erection of a new beef killing room with concrete floors and glazed

### Plant for Port Arthur

Port Arthur, Tex., is to have a \$75,000 abattoir with a capacity of 200 head of cattle daily which will also produce a line of sausage, smoked ham, bacon and allied products, it is announced. The new plant will be owned and operated by L. N. Liebling and Ben Liebling, who have been affiliated with the meat industry for a number of years. It is hoped that with completion of the new plant, the meat shortage in South Jefferson county, Tex., will be eased to some extent.

tile walls. A new smoke room has also been added. Several pieces of new equipment have been installed, including a bacon slicer, rind skinning machine, a cooling unit and hog depilating equipment.

• Assurance was given late last month that the E. C. Prichard abattoir at Danville, Va., would be certified for operation as a federally inspected slaughterhouse, giving some hope that the local meat shortage would be eased in the near future.

• In an advertisement in a Topeka newspaper, John Morrell & Co. welcomed S/Sgt. Walter Leroy Beltz, former employee of the company and the first Topekan returned to civilian life under the point discharge system. Questioned about his plans, Beltz replied: "A couple of months' rest, and then back to Morrell's."

• Explosion of an ammonia tank in the slaughtering plant of a Kingston, N. Y., meat firm recently resulted in the death of one employee and injury of five others.

• William A. Perry, operator of the Superior Packing Co., Detroit, and the cashier of the company were arrested recently on a charge of collecting "side money" after invoicing sales at ceiling prices. Both pleaded not guilty when arraigned and bonds were set at \$1,000.

• His many friends in meat packing and sausage manufacturing circles will be glad to learn that Robert B. Sykes is making nice progress at the Yonkers general hospital, New York, where he has been confined since May 9 following an accident in which he was struck by an automobile. Sykes is well known in the New York and New England meat trade and for some time has been the distributor in that territory for Quick Cure Brine Products, Inc. of Chicago.

• J. A. Muth, sales manager, Rath Packing Co., Waterloo, Ia., was a recent visitor to New York and other eastern branches of the company.

• James J. Dobbin, manager, Kingan & Co., New York branch, is spending a short vacation at and near home.

• The Avera Provision Co. meat packing plant, Augusta, Ga., was damaged by a fire on June 9 which destroyed its entire stock of meat and meat products,



HI YA  
ALL!

Edward Daneck of Daneck Packing Co., Taylor, Tex., looks like he's all set for another strenuous day in this photo snapped by a National Provisioner representative who visited the Texas plant recently. Things are really humming in the meat business down there, according to Daneck.

*NRoro*

according to R. H. Avera, president of the company. The loss, he stated, was partially covered by insurance.

• A plastic margarine mold, to be used for re-shaping margarine after coloring, is being sold through retail outlets in Chicago and Boston by Swift & Company in a test campaign designed to promote sale of the company's Allsweet Margarine.

• The Plumas Meat Co. has bought the William Guidici ranch near Quincy, Calif., at a reported price of approximately \$50,000. About 400 acres of farming and grazing land are involved in the transaction.

• S. V. Reiss, formerly director of research for the Cudahy Packing Co., has been appointed head of the research department of the Grocery Manufacturers' Information Council.

• George I. Earhart, 68, owner of a Portland, Ind., meat packing concern for 30 years, died last month at the Jay county hospital after an illness of several weeks.

• M. E. Griffith of Priest River, Wash., has bought a meat packing plant at Newport, Wash., and plans to begin operations as soon as arrangements can be completed. He has been engaged in livestock raising for a number of years.

• One person was killed and several injured in Havana, Cuba, early this month when 10,000 persons gathered before the presidential palace in protest against a new meat distribution plan

initiated by the government. Under a plan to break up black market meat sales and end a beef shortage, government-operated "motorized meat markets" toured the city selling meat.

• Mrs. Helen Swift Neilson, author and sister of Harold and Charles Swift, executives of Swift & Company, died on June 18 at Ossining, N. Y. Among her survivors are two sons by a previous marriage—Nelson Morris, with the Army in Washington, and Edward Morris.

• The Rome Provision Co., Rome, Ga., said to be the only meat processing plant between Atlanta and Chattanooga, is getting back into operation again after closing down May 30. Resumption of operations was made possible by quota adjustments for June, according to Frank Mann, president of the firm.

• Limited operations were resumed by the Cincinnati meat firm of John F. Stegner, Inc., on June 18, following a shutdown of more than three weeks' duration because of inability to buy cattle.

• The Slaughterers' Association of Northeastern Pennsylvania, at a meeting early this month, rescinded a motion to discontinue slaughtering until revocation or modification of MPR 574. J. C. Kvergas, president of the group, stated that dressing percentages prescribed in the regulation are impossible to achieve.

• Two Huntington, W. Va., meat packing firms were recently ordered by the OPA to produce extra quotas of fresh meat to help fill the needs of miners in Mingo and Logan counties. They were the Gissel Packing Co. and S. S. Logan & Sons Co.

• Paul Walkup, Cudahy Packing Co., Denver, Colo., spent some time at the offices of THE NATIONAL PROVISIONER this week while in Chicago for the first time in 25 years.

• Samuel L. Rosenthal, president of Samuels & Co., Dallas, Texas, packers and processors, made a flying trip to Chicago this week to meet other packers and get information on current trends in the meat industry. Rosenthal has recently enlarged his plant capacity and improved his operations, and is looking forward to even further plant improvements in the postwar period.

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May we suggest  
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**Amendment \* 24  
to RMPR I48  
effective June 28,  
states that:**

"Ready-to-Eat Products must be marked READY TO EAT in letters not less than  $\frac{3}{8}$ " high, to appear at least once each  $1\frac{1}{2}$ " of the length of the wholesale cut."

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Especially Adapted for  
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Is ideal equipment, especially adapted for marking Ready-to-Eat Hams, Picnics and other pork products. Brander is fitted with one brass roller engraved with proper lettering and one felt inking roller to hold ink and automatically ink branding wheel. Electrically heated by enclosed heating element; finished brand dries quickly without smearing. Priced at \$37.50, complete with roller, ready to use. Send your order today!

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MFG. CO.**

MAYWOOD ILLINOIS

**Non-Refrigerated Truck  
Shipments Legal—I. C. C.**

Shipment of fresh meat in trucks without special refrigeration equipment was ruled legal by the Interstate Commerce Commission at Washington in a decision received recently in Atlantic City, N. J., by Emerson L. Richards, former state senator. Richards represented an Atlantic City trucking concern which was defendant in a complaint filed by Needham's Motor Express, Inc., Philadelphia, seeking to prevent the former from bringing fresh meat from Philadelphia to that city in non-refrigerated trucks.

It was alleged that the defendant firm's ICC carrier permit made it unlawful to transport commodities requiring temperature control or special equipment. The case was originally heard in Philadelphia before an ICC examiner, who ruled in favor of the complainant. The decision was appealed to the ICC in Washington, which ruled that the inclusion of the "temperature control" restriction in shipping meats and other commodities was imposed in the early days of regulation, when there was some question whether refrigeration equipment constituted special equipment.

"We have since determined that it is not special equipment," read the decision. "We have made it a practice not to restrict carriers of general commodities from the shipping of goods requiring refrigeration."

**SEES EXPANSION OF U. S.  
MEAT INSPECTION SYSTEM**

The nation's leading food officials were told they must be prepared to inspect the meat supply in the future, not only from the standpoint of sanitation but from the disease angle as well, at the 49th annual conference of the Association of Food and Drug Officials in Hotel Statler, Buffalo, N. Y. The speaker was Commissioner C. Chester DuMond of the New York State Department of Agriculture and Markets.

"I believe the slaughterers of our meat animals will be required to have an ante-mortem and a post-mortem by a veterinarian of all animals for certification of freedom from disease," he declared.

"We are also likely to see a rapid increase in carcass grading to the point where the farmer is paid according to the grade met by each animal as it is processed. I do not believe meat grading as done under OPA regulations is very efficient."

**PERISHABLE FREIGHT HEARING**

Charges on shipments stored in transit will be among the topics discussed at the shippers' public hearing of the Perishable Freight Committee, to be held at the committee headquarters, Room 308 Union Station bldg., Chicago, at 10 a.m. on June 27.



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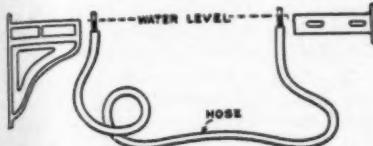
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# PLANT OPERATIONS

## Ideas for Operating Men

### LEVELING WITH A HOSE

In leveling with a hose full of water, as shown in the illustration below, make sure that the temperature of the water



is approximately the same in both ends of the hose. If any great temperature spread exists, this method of leveling may not be as accurate as is desired. Warm water is lighter per cubic inch than cold water; hence, a higher column of warm water is required to balance a cold column of equal height.

If there is an unavoidable temperature difference, as there sometimes is, the thing to do is to make the "head" as small as possible since the less the head, the less the error.

Another thing to be careful about is entrapped air. If the hose is coiled when it is being filled with water, air may be trapped in it. Unless all air is out of the hose it is quite possible that there will be a considerable difference in level due to that cause. Why? Because a column of air and water does not weigh as much as a column of pure water.

### FLOORS IN MILL TYPE UNITS

It is not always easy to build satisfactory floors in units of mill type construction. One packer employs asphalt where old construction does not provide sufficient headroom or a solid enough base for brick surfacing. Where mill type construction is designed for minimum deflection, and providing there is sufficient headroom, this firm puts down waterproofing and a concrete base floor reinforced with road mesh as a base for the concrete bedding and brick surfacing.

A bedding of cement is provided for the brick, employing as little water as possible to make a workable mix, and is followed up with the laying of the brick, which is spaced with  $\frac{1}{16}$ -in. joints and grouted.

### COMPRESSOR CAPACITIES

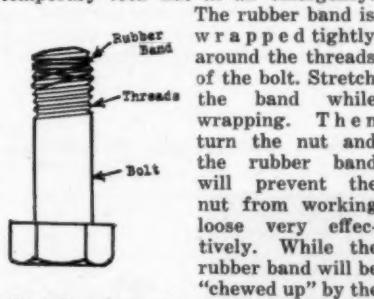
Slightly more than 500 lbs. of liquid ammonia is evaporated to a gas when one ton of refrigeration is produced. At a 5-deg. F. temperature, the gas has a volume of 8.1 cu. ft. per lb. Thus, a machine should have a theoretical ca-

pacity of 4,500 cu. ft. per ton-day, or about 3 cu. ft. per min., to produce a ton of refrigeration in 24 hours.

However, there are several losses, such as heat of compression, clearance volume and leakage through valves or around pistons, which are known as volumetric efficiency. For this reason, cylinder capacities are increased by about one-third. To illustrate: A compressor producing one ton of refrigeration in 24 hrs. handles about 4 to 4 $\frac{1}{2}$  cu. ft. of gas per min. A cylinder displacement of 7,500 cu. in. per min. meets this requirement for general purposes.

### TEMPORARY LOCK NUT

A rubber band may be employed as a temporary lock nut in an emergency.



The rubber band is wrapped tightly around the threads of the bolt. Stretch the band while wrapping. Then turn the nut and the rubber band will prevent the nut from working loose very effectively. While the rubber band will be "chewed up" by the threads when the nut is screwed in place, this will make little difference because the particles of rubber between the nut and bolt remain elastic and aid in the holding.

### REVERSE CONVEYOR BELT

The accompanying sketch shows how conveyor belts sometimes wear—on one side. Much of the wear occurs during the process of loading; when the mate-



rial is loaded on one side, the belt wears there, as a study of the above sketch will reveal.

The life of one of these belts may be lengthened considerably by simply turning it through 180 degrees. The material being loaded will then strike and wear the unworn or "good" side and the belt need not be discarded until that side is worn out.

It is obvious that there is an advantage in not loading a belt in its center because turning such a belt through 180 degrees will do no good.

### HAND LANCING EXPENSIVE

While most operating men are aware that soot on boiler heating surfaces is "bad," do you know how bad? Here is a little table which gives the approximate loss in fuel due to various thicknesses of soot, as follows:

Soot Thickness	Fuel Loss
1/32 in.	9.5 per cent
1/16 in.	26.2 per cent
1/8 in.	45.2 per cent
3/16 in.	69.0 per cent

Many boilers are still being cleaned by hand. This is undesirable for boilers operated regularly and is expensive because the boiler is usually exposed to a rush of cold air on the heating surfaces during the cleaning process. Loss of fuel is a direct result. Some types of boilers cannot be cleaned by hand at all while in operation but must first be shut down.

To make it possible to clean a boiler by hand while it is in operation, it is first necessary to equip the setting with a large number of blow holes to bring as much of the heating surface as possible within range of the hand lance. Hence the entire side of the boiler setting is often literally made out of blow doors. These doors admit air when they are opened, and they usually admit some air when they are closed, because it is almost impossible to stop all leaks without repacking every time the doors are used. After installing a permanent mechanical soot blower the number of doors can be reduced to the few necessary for inspection purposes. Furthermore, these few doors can be made practically air tight.

### Results of Air Leakage

Tests have shown that on account of the air leakage through hand-lanced boiler settings, there is an average drop of 4 per cent carbon dioxide in the flue gases—an item that is not to be ignored. For example, a consulting engineer, making investigations at a small plant, found after repeated tests that the CO<sub>2</sub> was down as low as 4 per cent. By making changes in the dampers this was raised to 6 per cent. The setting was then carefully examined for cracks by means of a lighted candle. Numerous cracks, so small as to be scarcely noticeable, were found. The pull on the flame was particularly noticeable in the brick work around the hand lance doors of the boiler. After closing those leaks with cement, the CO<sub>2</sub> was brought up to 9 $\frac{1}{2}$  per cent.

It is common practice among engineers to assume a saving of 5 per cent of the fuel by installing a soot cleaner in preference to the old hand lance, under conditions that are otherwise good. If, however, there is considerable leakage through the boiler setting, and the CO<sub>2</sub> is low, and if all openings are bricked up or permanently closed after installation of the cleaner, the annual saving may be 7 per cent of the fuel. Where conditions are unusually bad the fuel saving often runs up to 10 per cent.

## Beef Yields Are Greater From Crossbred Stock

Crossbred beef cattle produced by combinations of both two and three breeds yielded slightly more beef and profit per animal than comparable purebred stock, the U. S. Department of Agriculture found in experiments conducted at its range livestock station, Miles City, Mont. The studies, which covered several years, were in cooperation with the Montana Agricultural Experiment Station.

In a recent report of the results, the investigators consider such crossbreeding as a promising means of increasing the production per animal unit from the farm or range. However, the benefits are offset in part by the need for separate pastures to keep the foundation breeding stock and the different crosses apart, especially during the breeding season.

The studies involved 275 steer and heifer calves, some of which were crossbreds and others purebreds, used for comparison. The calves of the two-way cross were the offspring of Shorthorn bulls and Hereford cows. The calves of the three-way cross were sired by Aberdeen-Angus bulls bred to Shorthorn-Hereford cows, the product of the former cross. The final results were for the three-breed combination. The records of this phase of the work show

that, in comparison with purebred Herefords, these triple crosses weighed more at weaning and at the end of the feeding period, gained more rapidly in the feedlots, sold for more per pound and per head, had a higher dressing percentage and returned more per animal above feed and marketing costs. The degree of superiority was substantial in most cases. During the first year the average market return for the crossbred steers was \$14.10 greater than for the average purebred steer and for the second year it was \$10.49 greater.

The heifers were kept for breeding and therefore were not marketed. But in several respects the three-way crossbred heifers were superior to the purebreds raised under the same conditions. The crossbred heifers weighed more at weaning and at 18 months of age. They also gained more during the intervening period and, at the end of that time, scored higher for market desirability.

The authors of the report, A. L. Baker and Bradford Knapp, jr., conclude that systematic crossing of good specimens of the three breeds of cattle should be profitable where conditions are favorable for handling cattle in this manner. A plausible explanation for the better performance of the crossbred cattle is the hybrid vigor that often accompanies crosses between established breeds.

Watch Classified page for good men.

## OPA Announces New Meat Distribution Plan for West

OPA has announced a temporary experimental measure designed to make more meat available to sparsely populated areas in California, Washington, Oregon and Nevada, where there is an acute shortage of meat. The action will be effective for the period June 11 through October 15, 1945.

The measure makes it possible for the OPA administrator to designate qualified shortage areas having a total population of not more than 25,000 in Zone 1 (which includes the four western states) as "deficiency" areas.

The OPA district director for the area can then authorize retailers to increase their sales of retail meat cuts to qualified retailers for resale, and to restaurants. The total amount of increased sales must not exceed 70 per cent of the current total monthly dollar volume of meat sales made by the selling establishment. Hotel supply houses, slaughterers or packer owned or controlled retail concerns are not eligible.

Under former provisions, retail meat sellers' quotas to other retailers and to purveyors of meals were limited to 20 per cent of their total dollar volume, except for those who, on the basis of their sales in each three-month period during 1942, had established quotas in excess of that amount. This group was limited to the amounts sold in the corresponding periods in 1942.

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Genuine  
**PLASTIC APRONS!**  
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**Basco-TEX** Genuine Plastic Coated Aprons require no laundering. Just wipe off with a damp cloth. They save their small cost over and over again. They embody the utmost in wearing comfort and are built for maximum wear. More and more firms are daily swinging over to this modern method of clothing protection.

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## Topmost Protection

Will Not Crack or Peel

### PRICES — SIZES — COLORS

#### GRAY

27 x 36 . . .	3.60 per doz.
30 x 36 . . .	6.78 per doz.
36 x 36 . . .	11.30 per doz.
36 x 44 . . .	12.60 per doz.
Full Length Sleeves	\$9.60 per dozen pair
Leggings, Hip Length	\$11.90 per dozen pair

#### ALL WHITE

27 x 36 . . .	5.88 per doz.
30 x 36 . . .	7.65 per doz.
36 x 40 . . .	9.35 per doz.
36 x 44 . . .	10.18 per doz.
Full Length Sleeves	\$7.15 per dozen pair

#### OLIVE GREEN

27 x 36 . . .	56.27 per doz.
30 x 36 . . .	6.71 per doz.
36 x 40 . . .	8.35 per doz.
36 x 44 . . .	9.24 per doz.
Full Length Sleeves	\$6.60 per dozen pair

All Prices F.O.B. Chicago. Furnish best priority. Minimum order 1 dozen

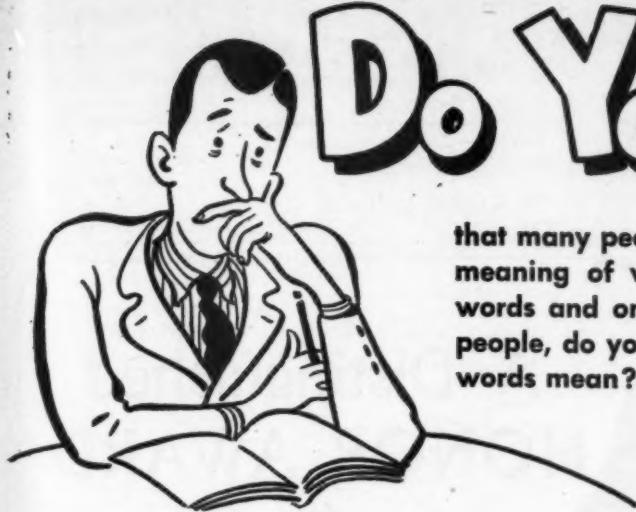
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# Do You Know

that many people make mistakes in the meaning of words? Here are five old words and one new word. How many people, do you think, know what these words mean?

## HOW MANY OUT OF 10?

Write your guess — then turn the page upside down for the answer.

(Based on Johnson O'Connor's book "English Vocabulary Builder")

**BLUFF**

a

**SAVOR**

b

**AVENGE**

c

**STIPEND**

d

**LINK**

e

**DEXTROSE**

f

• Educational advertising has taught 8 out of 10 people that dextrose is the new word for food-energy sugar.

CORN PRODUCTS SALES COMPANY  
17 Battery Place      New York 4, N. Y.

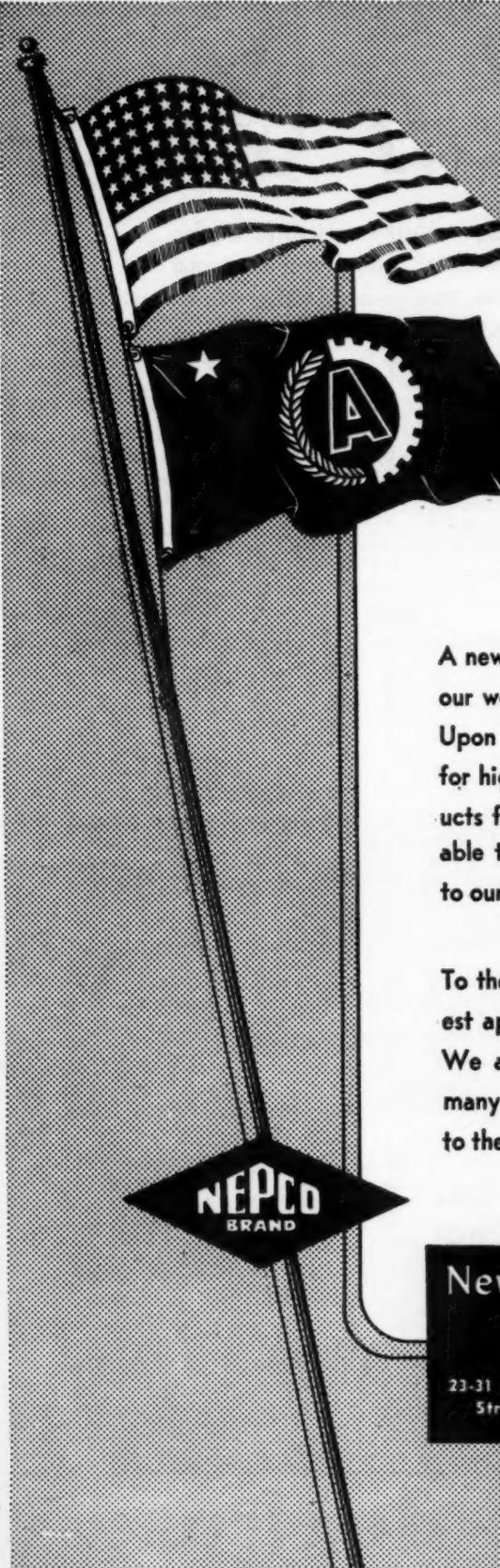
ANSWERS  
f-8  
e-7  
d-4  
c-7  
b-6  
a-4



**CERELOSE**



**dextrose**



## A Distinguished HONOR AWARD for Production Achievement

A new flag now flies over the "NEPCO" plant — and our workers proudly wear their new "A" Award Pins. Upon us has been conferred the coveted "A" award for high achievement in the production of food products for the armed forces. We're glad to have been able to ship so many carloads of our meat products to our fighting men overseas.

To the employees of "NEPCO", we extend our deepest appreciation for making the "A" award possible. We are deeply grateful for the cooperation of our many suppliers whose support has contributed so much to the winning of this award.

New England Provision Co. Inc.

Manufacturers and Packers of

CURED AND SMOKED MEAT PRODUCTS

23-31 Fulton  
Street

Boston  
Mass.

# PROVISIONS AND LARD

## Weekly Review

### Slight Gain in June 1 Holdings of Meat, Lard

COLD storage holdings of meat in the United States showed a slight increase during May, but stocks were only about half the volume of a year earlier. All classes of meat except veal showed gains and the upturn in pork stocks was the first to be recorded since February.

The increase in pork holdings was due to increased stocks of frozen and also cured cuts, while holdings of dry salt meats were down slightly from a month earlier. June 1 total pork holdings were 303,005,000 lbs. against 294,448,000 lbs. a month earlier and a five-year average of 647,963,000 lbs. It is probable that no increase will be registered in holdings for some time, for the slack sum-

### SAUSAGE AND CANNED MEAT PRODUCTION HEAVY DURING MAY

Notwithstanding the fact that total animal slaughter during May was sharply under the same month of last year, production of canned meats under federal

list of canned meat items with more than 82,000,000 lbs. packed, compared with almost 63,000,000 lbs. in May last year. Soup was the only item canned in smaller volume than last year. Total meats canned for the month was 194,482,000 lbs., compared with 174,338,000 lbs. in May, 1944.

Sausage production for the month

#### \*MEAT PRODUCTS PROCESSED UNDER FEDERAL INSPECTION

	May, 1945	May, 1944	5 mos. 1945	5 mos. 1944
Meat placed in cure—	lbs.	lbs.	lbs.	lbs.
Beef .....	6,404,000	10,633,000	38,935,000	47,398,000
Pork .....	203,648,000	341,836,000	1,093,073,000	1,823,020,000
<b>Smoked and/or dried—</b>				
Beef .....	3,042,000	5,180,000	20,105,000	22,806,000
Pork .....	119,858,000	208,336,000	677,158,000	1,012,329,000
<b>Sausage—</b>				
Fresh (finished) .....	47,480,000	32,391,000	217,204,000	169,166,000
Smoked and/or cooked .....	86,400,000	85,532,000	440,280,000	361,667,000
To be dried or semi-dried .....	9,782,000	11,010,000	54,792,000	48,475,000
Total sausage .....	143,661,000	131,984,000	712,275,000	579,308,000
Loaf, head cheese, chili con carne, jellied products, etc. ....	20,688,000	17,179,000	102,384,000	75,786,000
Bacon (sliced) .....	29,495,000	50,368,000	157,794,000	229,557,000
<b>Cooked meat—</b>				
Beef .....	2,054,000	2,529,000	12,840,000	13,381,000
Pork .....	24,158,000	49,981,000	133,736,000	227,877,000
<b>Canned meat and meat food products—</b>				
Beef .....	16,213,000	14,015,000	110,559,000	65,843,000
Pork .....	82,253,000	62,981,000	400,350,000	392,696,000
Sausage .....	15,429,000	19,203,000	83,674,000	92,416,000
Soup .....	29,339,000	34,159,000	156,414,000	169,406,000
All other .....	51,248,000	43,980,000	307,520,000	237,950,000
Total canned meats .....	194,482,000	174,938,000	958,526,000	958,320,000
Lard—rendered, refined .....	183,444,000	358,149,000	981,110,000	1,992,402,000
Pork fat—rendered, refined .....	12,566,000	33,957,000	80,410,000	186,297,000
Oleo stock .....	12,592,000	12,512,000	39,590,000	66,504,000
Edible tallow .....	9,152,000	7,188,000	48,631,000	43,242,000
Compound containing animal fat .....	23,399,000	14,707,000	114,065,000	80,591,000
Oleomargarine containing animal fat .....	4,445,000	5,588,000	24,284,000	26,574,000
Miscellaneous .....	5,076,000	5,619,000	21,006,000	25,084,000

\*These figures represent "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

inspection reached a very high level. But as in earlier months of this year, most of the production of the various items was earmarked for the government. The same is true for sausage production, where the May total was slightly larger than for the same time of last year and the year-to-date total is heavier than last year, even though slaughter is showing a sharp decline.

Pork canned continued to head the

was 143,661,000 lbs., compared with 131,934,000 lbs. a year ago. There was a heavy increase in output of fresh sausage that more than offset the small declines in production of other varieties.

Bacon production at 29,339,000 lbs. was off slightly from April and sharply under the 50,368,000 lbs. made in May last year. On the other hand, loaf production at 20,688,000 lbs. was greater than that of a year ago.

lbs. on May 1 to 5,706,000 lbs. at the opening of this month. Other meat holdings were up slightly for the period under review.

Lard in storage totaled 60,777,000 lbs., compared with 51,086,000 lbs. on May 1. However, holdings were about 225,000,000 lbs. under those of a year ago. Of the lard and rendered pork fat holdings, which totaled 64,289,000 lbs., only about 24,000,000 lbs. is available to civilians; the balance is held for the credit of the CCC.

Cooler occupancy on June 1 was 18 per cent under a year ago while public warehouse occupancy at 66 per cent was the same as on May 1. Public freezer occupancy at 67 per cent was up about 3 per cent from a month earlier.

<sup>a</sup>Preliminary. <sup>b</sup>Trimmings heretofore included with miscellaneous now included with appropriate meat item. <sup>c</sup>Government holdings are included in the totals and consist of reported stocks held by D.P.M.A., W.F.A., the armed services and other Government agencies. In addition to stocks reported above, the armed services held some stocks in space owned and operated by them on which figures are not available for publication.

mer hog marketing season is now about due. Slaughter will probably run lighter for the next three months than for the past three and with meat demand broad holdings may decline to dangerously low levels. As it is, holdings at the opening of the month were smallest on record for the date.

Beef stocks increased from 190,224,000 lbs. on May 1 to 213,504,000 lbs. on June 1, a gain of about 23,000,000 lbs. Veal holdings declined from 5,892,000

### CHICAGO PROV. STOCKS

Only minor changes were recorded in provision stocks during the first half of June. Lard holdings at 8,483,094 lbs. on June 15 were up slightly from the 8,236,488 lbs. in storage on May 31, but sharply under the 78,911,889 lbs. of a year earlier. Stocks of bellies on June 15 were 5,946,100 lbs., compared with 5,798,393 lbs. at the close of last month.

	June 15, '45, lbs.	May 31, '45, lbs.	June 15, '44, lbs.
*P.S. lard .....	1,035,734	797,000	20,144,196
Other lard .....	7,447,300	7,439,488	58,167,693
Total lard .....	8,483,094	8,236,488	78,911,889
D.S. Cl. bellies (contract) .....	.....	31,500	7,813,400
D.S. Cl. bellies (other) .....	5,946,100	5,766,883	10,015,461
Total D.S. Cl. bellies .....	5,946,100	5,766,883	26,828,861
D.S. Rib Bellies .....	.....	.....	.....

\*Made since Oct. 1, 1944.

# MEAT AND SUPPLIES PRICES

Chicago

## WHOLESALE FRESH MEATS

### \*Carcass Beef

	Week ended
Steer, hfr., choice, all wts.	20%
Steer, hfr., good, all wts.	19%
Steer, hfr., com., all wts.	17%
Steer, hfr., utility, all wts.	15%
Cow, commercial, all wts.	17%
Cow, canner and cutter.	13%
Hindquarters, choice	23%
Forequarters, choice	18%
Cow, hdd., commercial.	19%
Cow foreq., commercial.	16%

### †Beef Cuts

Steer, hfr., sh. loin, choice	22%
Steer, hfr., sh. loin, good	20%
Steer, hfr., sh. loin, com.	20%
Steer, hfr., sh. loin, util.	22%
Cow, sh. loin, com.	25%
Cow, sh. loin, util.	22%
Steer, hfr., round, choice	22%
Steer, hfr., round, good	21%
Steer, hfr., round, utility	18%
Steer, hfr., rib, choice	29%
Steer, hfr., rib, good	28%
Steer, hfr., rib, commercial	23%
Cow, loin, commercial	23%
Cow, loin, utility	20%
Cow round, commercial	19%
Cow round, utility	16%
Steer, hfr., rib, choice	24%
Steer, hfr., rib, good	23%
Steer, hfr., rib, commercial	21%
Steer, hfr., rib, utility	18%
Cow rib, commercial	21%
Cow rib, utility	18%
Steer, hfr., sir., choice	27%
Steer, hfr., sir., good	26%
Steer, hfr., sir., com.	21%
Steer, hfr., cov. flank	18%
Cow, sirloin, commercial	21%
Cow, sirloin, util.	18%
Steer, hfr., flank steak	23%
Cow, flank steak	23%
Steer, hfr., reg. chk., choice	20%
Steer, hfr., reg. chk., good	19%
Steer, hfr., reg. chk., com.	17%
Steer, hfr., reg. chk., utility	15%
Cow, reg. chk., commercial	17%
Cow, reg. chk., utility	15%
Steer, hfr., c. e. chk., choice	18%
Steer, hfr., c. e. chk., gd.	17%
Steer, hfr., c. e. chk., com.	16%
Steer, hfr., c. e. chk., utility	14%
Cow, c. e. chk., commercial	16%
Cow, c. e. chk., utility	14%
Steer, hfr., foresbank	12%
Cow, foresbank	12%
Steer, hfr., brisket, choice	17%
Steer, hfr., brisket, good	17%
Steer, hfr., brisket, com.	15%
Steer, hfr., brisket, utility	15%
Cow, brisket, commercial	15%
Cow, brisket, utility	15%
Steer, hfr., back, choice	21%
Steer, hfr., back, good	20%
Cow back, commercial	18%
Cow back, utility	16%
Steer, hfr., arm chuck, choice	19%
Steer, hfr., arm chuck, good	18%
Cow arm chuck, commercial	17%
Cow arm chuck, utility	15%
Steer, hfr., sh. pl., gd. & ch.	14%
Steer, hfr., sh. pl., com. & util.	13%
Cow short plate, commercial	13%
Cow short plate, utility	13%

Quot. on beef items include permitted additions for zone 5, plus 25¢ per cwt. for local del.

### †Veal—Hide on

Choice carcass	20%
Good carcass	19%
Choice saddles	22%

†veal prices include permitted addition for Zone 5, 25¢ per cwt. for double wrapping and 25¢ per cwt. for delivery.

### \*Beef Products

Brains	7%
Hearts, cap off	15%
Tongues, fresh or froz.	22%
Tongues, can., fr. or froz.	16%
Sweetbreads	28%
Ox-tails, under % lb.	8%
Tripe, scalded	4%
Tripe, cooked	8%
Livers, unblemished	23%
Kidneys	11%

### \*Veal and Lamb Products

Brains	9%
Calf Livers, Type A	49%
Sweetbreads, Type A	39%
Lamb tongues	15%

\*Prices carlot and loose basis. For lots under 500 lbs. add \$0.625. For packing in shipping containers, add per cwt.; in 5 lb. container (sweetbreads, brains & cutlets only) \$2.00.

### \*\*Lamb

Choice lambs	.2535
Good lambs	.2385
Commercial lambs	.2185
Choice hind saddle	.2910
Good hind saddle	.2735
Choice fore	.2185
Good fore	.2060

### \*\*Mutton

Choice sheep	.1260
Good sheep	.1135
Choice saddles	.1560
Good saddles	.1435
Choice fore	.0985
Good fore	.0860
Mutton legs, choice	.1885
Mutton loins, choice	.1385

\*\*Quot. on lamb and mutton are for Zone 5 and include 10¢ for stockinette, plus 25¢ per cwt. for del.

### \*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	.2314
Picnics	.2014
10-lb. cartons	.32
Tenderloins, loose	.2014
Skinned shldrs., bone in	.2014
Sparerib, under 3 lbs.	.1614
Boston butts, 4/8 lbs.	.25
Boneless butts, e. t.	.29
Neck bones	.4%
Pigs' feet	.4%
Kidneys	.10
Livers, unblemished	.13
Brains	.11
Ears	.6
Snouts, lean out	.6
Snouts, lean in	.7%
Heart	.5%
Chitterlings	.8
Tidbits, hind feet	.8
	.84

\*Prices carlot and loose basis.

### WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	.25%
Fancy skinned hams, 14/18 lbs., parchment paper	.25%
Fancy trim, brisket off, bacon, 8 lb. down, wrap.	.25%
Square cut seedless bacon, 8 lb. down, wrap.	.25%
Beef salts, smoked	
Insides, D Grade	.35%
Outsides, D Grade	.32%
Knuckles, D Grade	.31%

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

### \*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$19.50
Regular tripe, 200-lb. bbl.	27.00
Honey, tripe, 200-lb. bbl.	31.00

### \*BARRELED PORK AND BEEF

Clear fat back pork:	
70-80 pieces	\$23.50
80-100 pieces	.23.50
100-125 pieces	.23.50
Clear plate pork, 25-35 pieces	.23.00
Brisket pork	.26.50
Plate beef, 200 lb. bbl.	.31.50
Plate beef, 200 lb. bbl.	.31.50

\*Quot. on pork items are for less than 5,000 lb. lots and include all permitted add., except boxing and loc. del.

### SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis	
Reg. pork trim, (50% fat)	.18
Sp. lean pork trim, 85%	.28%
Ex. lean pork trim, 95%	.30%
Fork cheek meat	.18
Fork livers, unblemished	.13
Boneless bull meat	.17%
Ground chuck	.17
Shank meat	.16%
Beef trimmings	.15%
Dressed canners	.12%
Dressed cutter cows	.12%
Dressed bologna bulls	.13%
Pork tongues	.15

### DRY SAUSAGE

Cervelat, dry, in hog hungs	.55
Thuringer	.31
Farmer	.41
Holsteiner	.41
B. C. Salami, semi-dry	.64
B. C. Salami, semi-dry	.62
Genoa style Salami	.65
Pepperoni	.50%
Mortadella, semi-dry	.28
Cappicola (cooked)	.43%
Prosciutto	.67%

### SAUSAGE CASINGS

(F. O. B. Chicago)  
(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1% to 1½ in., 180 pack	.17
Domestic rounds, over 1½ in., 140 pack	.35
Export rounds, wide, over 1½ in.	.45
Export rounds, medium, 1% to 1½ in.	.25
Export rounds, narrow, 1% in.	.30
No. 1 weasands	.4
No. 2 weasands	.10
No. 3 bungs	.10
Middle sewing, 1% in.	.55
Middles, select, wide, 2½@2¼ in.	.65
Middles, select, extra, 2¼@2½ in.	.95
Middles, select, 2½ in. & up	1.25

Dried or salted bladders,	
per piece:	
12-15 in. wide, flat	.75
10-12 in. wide, flat	.45
8-10 in. wide, flat	.25
6-8 in. wide, flat	.2

Above per Zone	
for Zone	
MA	
Steer, hfr., choice	
Steer, hfr., com.	
Steer, hfr., util.	
Steer, hfr., rib, choice	
Steer, hfr., rib, com.	
Steer, hfr., rib, util.	
Steer, hfr., round, choice	
Steer, hfr., round, com.	
Steer, hfr., round, util.	
Steer, hfr., rib, choice	
Steer, hfr., rib, com.	
Steer, hfr., rib, util.	
Steer, hfr., foresbank	
Steer, hfr., brisket, choice	
Steer, hfr., brisket, com.	
Steer, hfr., brisket, util.	
Steer, hfr., back, choice	
Steer, hfr., back, good	
Cow back, commercial	
Cow back, utility	
Steer, hfr., arm chuck, choice	
Steer, hfr., arm chuck, good	
Cow arm chuck, commercial	
Cow arm chuck, utility	
Steer, hfr., sh. pl., gd. & ch.	
Steer, hfr., sh. pl., com. & util.	
Cow short plate, commercial	
Cow short plate, utility	

\*Prices based on zone 5, plus \$1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

### CURING MATERIALS

Nitrate of soda (Chgo. w/hse)	Cwt.
in 425-lb. bbls., del.	\$8.75

Saltpeter, n. t. n., f.o.b. N. Y.:

Dbl. refined gran.	.8.60
Small crystals	.12.00
Medium crystals	.18.00
Large crystals	.14.00
Pure rfd. gran. nitrate of soda	.4.00
Pure rfd. powdered nitrate of soda	.1.00

Salt, in min. car. of 80,000 lbs.

only, f.o.b. Chgo., per ton:

Granulated, kiln dried	.9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	.8.30
Sugar—	
Raw, 96 basis, f.o.b.	
New Orleans	3.74
Standard gran., f.o.b. refiners	5.50
(2%)	

Packers' curing sugar, 250 lb. bags, 100% Reserve, L.A., less 2%

5.15
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Dextrose, in car lots, per cwt. (cotton)

4.80
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in paper bags

4.75
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\*Nominal.

### OLEOMARGARINE

White domestic, vegetable	.15
White animal fat	.15
Water churned pastry	.15
Milk churned pastry	.15
Vegetable type	Unquoted

# MARKET PRICES New York

## DRESSED BEEF CARCASSES

### City Dressed

Steer, heifer, choice.....	22
Steer, heifer, good.....	21
Steer, heifer, commercial.....	19
Steer, heifer, utility.....	17
Cow, commercial.....	19

The above quotations do not include charges for koshering but do include 10¢ per cwt. for delivery.

## KOSHER BEEF CUTS

Steer, hfr., tri., choice.....	21 1/2
Steer, hfr., tri., good.....	20 1/2
Steer, hfr., tri., commercial.....	19 1/2
Steer, hfr., tri., utility.....	17 1/2
Steer, hfr., reg. chk., choice.....	24
Steer, hfr., reg. chk., good.....	23 1/2
Steer, hfr., reg. chk., commercial.....	21 1/2
Steer, hfr., reg. chk., utility.....	18 1/2

Above quot. include permitted add. for Zone 8, plus \$1.50 per cwt. for koshering plus 50¢ per cwt. for loc. del.

Steer, hfr., rib, choice.....	25 1/2
Steer, hfr., rib, good.....	24 1/2
Steer, hfr., rib, commercial.....	23 1/2
Steer, hfr., rib, utility.....	20
Steer, hfr., loin, choice.....	31
Steer, hfr., loin, good.....	29 1/2
Steer, hfr., loin, commercial.....	24 1/2
Steer, hfr., loin, utility.....	21 1/2

Above prices are for Zone 9, plus 50¢ per cwt. for del. Add. for kosh. cuts, where permitted, are not included in prices.

## FRESH PORK CUTS

### Western

Pork loins, fresh, 12 lbs. dn.....	25
Shoulders, regular.....	22
Batts, regular 3/8 lbs.....	20 1/2
Hams, regular, under 14 lbs.....	23 1/2
Hams, skinned fresh, under 14 lbs.....	25 1/2
Picnic, fresh, bone in.....	22
Pork trimmings, ex. lean.....	32
Pork trimmings, regular.....	19 1/2
Spareribs, medium.....	15 1/2
City	
Pork loins, fr., 10/12 lbs.....	26 1/2
Shoulders, regular.....	25 1/2
Batts, boneless, C. T.....	32
Hams, regular, under 14 lbs.....	28 1/2
Hams, skinned, under 14 lbs.....	28 1/2
Picnic, bone in.....	25 1/2
Pork trim., ex. lean.....	32
Pork trim., regular.....	19 1/2
Spareribs, medium.....	16 1/2
Boston butts, 3/8 lbs.....	28

## COOKED HAMS

Cooked hams, skin on, fatted, 8 down.....	43
Cooked hams, skinless, fatted, 8 down.....	46 1/2

## \*SMOKED MEATS

Reg. hams, under 14 lbs.....	28
Reg. hams, 14/18 lbs.....	27 1/2
Reg. hams, over 18 lbs.....	26 1/2
Skd. hams, under 14 lbs.....	30 1/2
Skd. hams, 14/18 lbs.....	30
Skd. hams, over 18 lbs.....	29
Picnic, bone in.....	26 1/2
Bacon, western, 8/12 lbs.....	26 1/2
Bacon, city, 8/12 lbs.....	25
Beef tongue, light.....	31
Beef tongue, heavy.....	31

\*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

## DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in, June 20, under 80 lbs.....	\$21.41
81 to 99 lbs.....	21.11
100 to 119 lbs.....	20.17
120 to 136 lbs.....	19.77
137 to 153 lbs.....	19.51
154 to 171 lbs.....	19.37
172 to 188 lbs.....	19.24

## \*DRESSED VEAL

### Hide off

Choice, 50@275 lbs.....	2218
Good, 50@275 lbs.....	2113
Commercial, 50@275 lbs.....	1913
Utility, 50@275 lbs.....	1713

\*Quot. are for zone 9 and include 50¢ per cwt. for del. An additional 1/4¢ per cwt. permitted if wrapped in stockette.

## DRESSED SHEEP AND LAMBS

Lamb, choice.....	27 1/2
Lamb, good.....	25 1/2
Lamb, commercial.....	23 1/2
Mutton, good & choice.....	14 1/2
Mutton, utility & cul.....	13 1/2

Quotations are for zone 9.

## FANCY MEATS

Tongues, Type A.....	23 1/2
Sweetbreads, beef, Type A.....	24 1/2
Sweetbreads, veal, Type A.....	11 1/2
Beef kidneys.....	12 1/2
Lamb fries, per lb.....	29 1/2
Livers, beef, Type A.....	24 1/2
Oxtails, under 1/2 lb.....	9 1/2

Prices l. c. l. and loose basis for zone 9. For lots under 500 lbs. add \$0.625.

## BUTCHERS' FAT

Shop fat.....	\$3.25 per cwt.
Breast fat.....	4.25 per cwt.
Edible suet.....	4.75 per cwt.
Inedible suet.....	4.75 per cwt.

# CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

## CASH PRICES

### CARLOT TRAINING LOOSE, BASIS F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, JUNE 21, 1945

Under 8 ..... 18  
8-12 ..... 18 1/2  
12-16 ..... 19  
16-20 ..... 19 1/2  
20-22 ..... 19

### REGULAR HAMS

Fresh or Frozen S.P.  
8-10 ..... 22 1/2  
10-12 ..... 22 1/2  
12-14 ..... 22 1/2  
14-16 ..... 22 1/2

### BOILING HAMS

Fresh or Frozen S.P.  
16-18 ..... 21 1/2  
18-20 ..... 20 1/2  
20-22 ..... 20 1/2

### SKINNED HAMS

Fresh or Frozen S.P.  
10-12 ..... 24 1/2  
12-14 ..... 24 1/2  
14-16 ..... 24 1/2  
16-18 ..... 24 1/2  
18-20 ..... 24 1/2  
20-22 ..... 24 1/2

### FAT BACKS

Green or Frozen Cured  
6-8 ..... 11  
8-10 ..... 11  
10-12 ..... 11  
12-14 ..... 11 1/2  
14-16 ..... 11 1/2  
16-18 ..... 12  
18-20 ..... 12

### PICNICS

Fresh or Frozen S.P.  
4-6 ..... 20 1/2  
6-8 ..... 20 1/2  
8-10 ..... 20 1/2  
10-12 ..... 20 1/2  
12-14 ..... 20 1/2

### OTHER D. S. MEATS

Fresh or Frozen Cured  
Regular plates ..... 11 1/2  
Clear plates ..... 10 1/2  
Jowl butts ..... 10 1/2  
Square jowlis ..... 11 1/2

## FUTURE PRICES

MONDAY, JUNE 18, THROUGH THURSDAY, JUNE 21, 1945

### LARD

July ..... 13.80b  
Sept. ..... 13.80b  
Oct. ..... 13.80b

## WEEK'S LARD PRICES

Prices of prime steam lard:

P. S. Lard	P. S. Lard	Raw	Leaf
Tierces	Tierces	Loose	Leaf
June 18	13.80	12.80b	12.75n
June 19	13.80	12.80b	12.75n
June 20	13.80	12.80b	12.75n
June 21	13.80	12.80b	12.75n

## Packers' Wholesale Prices

Refined lard tierces, f.o.b.

Chicago C. L. ..... 14.55

Kettle rend., tierces, f.o.b.

Chicago, C. L. ..... 15.05

Leaf, kettle rend., tierces, f.o.b.

Chicago C. L. ..... 15.05

Neutral, tierces, f.o.b.

Chicago C. L. ..... 15.55

Shortening, tierces, c.a.f. ..... 16.50

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# BY-PRODUCTS—FATS—OILS

## TALLOWS AND GREASES

**TALLOWS AND GREASES.**—New restrictions on the use of lard, shortening and oils may be followed by issuance of similar regulations covering the tallow and grease market, trade members feel. The supply situation at Chicago is very little changed with all offerings readily absorbed at the full ceiling list of quotations. There has been a moderate increase in hog processing in the last two weeks, but production of grease has failed to show much of a rise. Cattle slaughter is also holding rather heavy, but all tallow is absorbed at the time offered. Some buyers are out of the market for short periods due to completion of stock piles, but their purchases are readily taken by others with smaller users active at all times. Even though the market situation is tight from day to day, most grades of tallow and grease appear in the selling list each week. Bulk of the business continues to be done in the Middle West, although a few spots in the East report a fair movement of some product at ceiling prices, f.o.b. shipping points.

Included in sales this week were fancy tallow at 8½c; prime, 8½c and special at 8½c. Grease sales included choice white at 8½c; B-white, 8½c and yellow grease at 8½c, all ceiling prices.

**NEATSFOOT OIL.**—Production is so light that practically no trading is reported in this market. Users are reported to have turned to other products.

**STEARINE.**—No offerings are being made in this market. Prime oleo stearine is quoted at 10.61c and yellow grease stearine at 8.50c.

**OLEO OIL.**—This market is quiet and unchanged with ceiling prices quoted.

**GREASE OIL.**—Trading is light and market steady. No. 1 oil is 14c; prime burning, 15½c, and acidless tallow oil, 13¾c.

## VEGETABLE OILS

The extremely tight condition of the vegetable oils market was further emphasized this week when the OPA instituted another mark-up in point values on lard and shortening. Effective June 17, lard, shortening and oils were given a point value of 12 points per lb., compared with the previous 10-point figure. The reduced civilian allocation of lard, shortening and oils for the third quarter—which necessitated the increase in point values—is 751,900,000 lbs., as compared with 814,200,000 lbs. allocated during the second quarter. The reduction in industrial use of these items for the manufacture of all kinds of food products will become effective for the third quarter beginning July 1.

The industrial user factors for margarine, lard, shortening and oils will permit manufacturers of pharmaceuticals to continue to use these ingredients at the rate of 90 per cent of their 1942 use, which is at the same rate as during the second quarter of 1945, OPA said. Bakers will be permitted use of the products at the rate of 70 per cent of 1942 use instead of 80 per cent, while all other industrial users of edible fats and oils will be permitted a rate of 60 per cent of their 1942 use instead of 70 per cent, a reduction of about 14 per cent from the second quarter. The distribution of these products for civilian consumption is very uneven, OPA said.

**SOYBEAN OIL.**—Crushings are light and little or no movement is reported.

**OLIVE OIL.**—This market is bare of offerings and little hope is held for any business for a long time.

**COTTONSEED OIL.**—The futures market remains very firm and no sales are reported. The spot market is also dull with no offerings available. Demand is reported very strong and any amount could be moved if offered.

## BY-PRODUCTS MARKETS

Offerings have become extremely light in the by-products market and trading is very limited. Some meat scraps and dry rendered tankage changes hands with full ceiling prices listed.

	Blood	Unit Ammonia
Unground, loose		85.33*
Digester Feed Tankage Materials		
Unground, per unit ammonia		33.33
Liquid stick, tank cars		2%

	Packinghouse Feeds	Carbs, per ton
65% digester tankage, bulk		\$76.25
60% digester tankage, bulk		71.00
55% digester tankage, bulk		65.00
50% digester tankage, bulk		60.25
45% digester tankage, bulk		54.00
50% mgt, bone meal scraps, bulk		70.00
Blood-meal		89.49
Special steam bone-meal		50.00@33.00

\*Based on 15 units of ammonia.

	Bone Meal (Fertilizer Grades)	Per ton
Steam, ground, 3 & 50		35.00@36.00
Steam, ground, 2 & 26		35.00@38.00

	Fertilizer Materials	Per ton
High grade tankage, ground		
10@11% ammonia		\$ 3.85@ 4.00
Bone tankage, unground, per ton		30.00@31.00
Hoof meal		4.25@ 4.50

	Dry Rendered Tankage	Per ton
Hard pressed and expeller unground		
*55% protein or less		\$1.50
*55 to 75% protein		1.25

	Gelatine and Glue Stocks	Per cent
Calf trimmings (limed)		\$1.00
Hide trimmings (green salted)		10
Sinews and pizzles (green, salted)		10
		Per lb.
Cattle jaws, skulls and knuckles		\$45.00
Pig skin scraps and trim, per lb.		75.00

\*Denotes ceiling price, f.o.b. shipping point.

	Bones and Hoofs	Per ton
Round shins, heavy		\$70.00@70.00
light		70.00
Flat shins, heavy		65.00@65.00
light		65.00
Blades, buttocks, shoulders & thighs		62.50@62.50
Hoofs, white		nominal
Hoofs, house run, assorted		40.00@40.00
Junk bones		25.00

\*Delivered Chicago.

	Animal Hair	Per ton
Winter coil dried, per ton		\$ 3.00
Summer coil dried, per ton		35.00@36.00
Winter processed, black, lb.		1
Winter processed, gray, lb.		1
Cattle switches		4.00@ 4.50



SMART PACKERS KNOW  
IT PAYS TO Specify  
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**BEEF SHROUDS**  
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**AMPLE COOLER FACILITIES**

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*For Tomorrow's Business*

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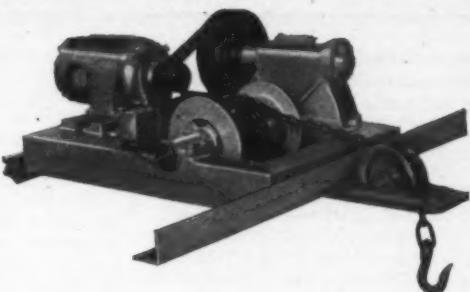


## FINE MEATS

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General Offices  
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## "BOSS" ELECTRIC BEEF HOISTS



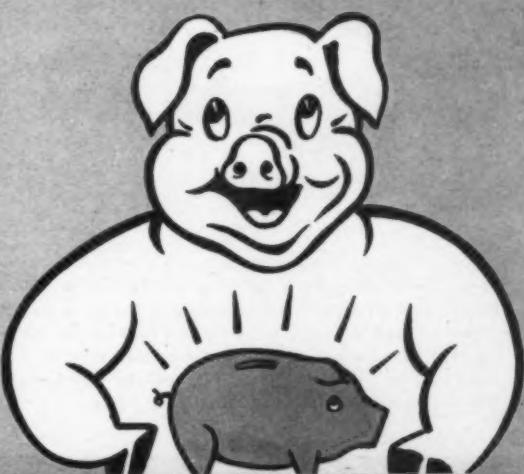
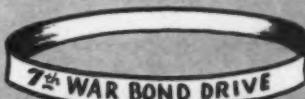
These hoists are rapidly replacing the old-time cumbersome friction hoists which served their purpose well enough prior to the development of this new type. Users cannot fail to see the marked improvement embodied in these electric hoists.

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**Another proof that "BOSS" gives  
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# HIDES AND SKINS

Action expected in packer hide markets when permits released Monday—Inspected cattle slaughter expected to set new June record.

## Chicago

**HIDES.**—There was no action apparent this week in domestic hide markets. However, the quiet in-between period is approaching its end. The new buying permits for June hides are scheduled for release on Monday, June 25, with prospects of active trading early next week. The packer market is well sold up to end of May, at ceiling prices.

Inspected slaughter of cattle at the 32 principal centers for the first two full weeks of June totaled 358,027 head, as compared with 326,026 for the same two weeks of May. This is an increase of ten per cent over the May kill, with the practical certainty of setting a new high for any June on record.

The calf slaughter at the same points for first two full weeks of June totaled 147,204 head, practically unchanged from the 147,074 head reported for the same two weeks of May.

The new permits, therefore, should show some increase in allocation of packer hides of June take-off. In some previous years, the WPB has held down

permits at this season, in order to build up a back-log of the better quality summer hides. However, there has been no talk of this so far this season, and considerable publicity has been given recently to the shortage of leather, especially for rationed shoes. There is, in fact, some gossip among the trade to the effect that some tanners have had to put into storage part of their earlier purchases of hides, due to the shortage of tannery labor, and those tanners already have a back-log of raw stock.

Outside small packer hides are quotable at the ceiling of 15c, flat, trimmed, for all-weight native steers and cows, with brands at 14c. Upper leather tanners have been getting most of these hides and naturally favor light average lots.

The country hide market was not overly active on last trading. Light average country all-weights were in demand at the maximum of 15c, flat, trimmed, or 14c untrimmed, with brands at a cent less. Heavy average stock was neglected, and re-sale lots of such stock moved from tanners at 9c to a cent down. Dealers are more inclined to hold for ceiling, since country kill drops off sharply at this season.

**FOREIGN WET SALTED HIDES.**—The South American market turned active toward the end of last week, with

a total of 50,450 hides reported moving at unchanged prices, the greater part going to the United Kingdom. Early this week England bought 16,800 National, 1,200 Montevideo and 1,000 Argentine standard steers; also 1,000 Anglo reject steers; 2,000 Montevideo Standard steers sold to the States; 2,300 Corp. Sansinena light steers, and 2,200 Sansinena, 2,000 LaBlanca and 1,000 other reject light steers went to buyers who act for both England and the States.

**CALF AND KIPSKINS.**—All calf and kip skin markets were well sold up during the May trading period, with prospects of a continued active demand at full ceiling prices for packer, city and country skins, as previously quoted.

**SHEEPSKINS.**—Apparently the packer shearing production season reached its peak about two weeks ago. Current production is running heavily to No. 2's, not suitable for mouton buyers or fur tanners, and the regular buyers are continuing to bear down, as usual at this season. Market is about steady and quotable usually \$2.00@2.15 for No. 1's, \$1.10@1.15 for No. 2's and 85@90c for No. 3's. Six cars were reported moving at \$2.15, \$1.15 and 90c respectively; other sales included the two lower grades at inside figures of the ranges. Straight No. 1's are salable at the top, while some off-grades were reported moving down to \$1.90. Some producers of pickled skins are already sold through July; market strong at individual ceilings by grades and uses.

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ANCO No. 788 NECK WASHER

Thoroughly removes blood clots from the fatty neck tissue of hog carcasses in a fraction of a minute. The revolving special teeth simultaneously lacerate the tissue and massage the blood out while water fed thru hose connection in the hood flushes it away. The unit is complete with  $\frac{1}{2}$  H.P. built-in motor. It weighs 80 pounds and can be furnished with or without counterweight.



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Serpentine Plates for locker plants, sharp freezing cabinet liners, and beverage cooling. Streamline Truck Plates for refrigerated transportation.

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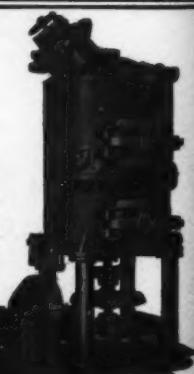
## LARD COOKER

Produces in one operation a refined lard, white, odorless, high smoke point, from all types of fat. Write for further information and catalogs.

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# WEEK'S CLOSING MARKETS

## MARGARINE MATERIALS USED

Products used in uncolored margarine manufacture during April, 1945, compared with a year earlier.

Ingredient schedule of uncolored oleomargarine:

	Apr., 1945 lbs.	Apr., 1944 lbs.
Butter culture	68	8
Butter flavor	168	2
Citric acid	772,096	1,486,871
Coco oil	3,600	
Cottonseed oil	24,720,893	14,954,905
Derivative of glycerine	76,102	55,856
Diacetyl	76	69
Esterarine	8,695	6,505
Lecithin	55,239	38,335
Milk	7,973,792	6,256,647
Monostearine	42,135	29,434
Neutral lard	554,404	583,254
Oleo oil	497,321	629,366
Olive stearine	28,019	31,016
Oil stock	28,928	49,877
Peanut oil	494,055	632,039
Salt	1,427,114	1,121,974
Soda (benzoate of)	30,662	24,108
Soya bean oil	10,518,647	10,291,900
Soya bean stearine	1,596	
Tallow	16,030	
Vitamin concentrate	11,720	6,929
Total	47,251,852	36,446,246

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

Week ended	Prev. week,	Cor. week, 1944
June 21, '45		
Hvy. nat. stra.	15 1/2	15 1/2
Hvy. Tex. stra.	14 1/2	14 1/2
Hvy. butt		
Brand'd stra...	14 1/2	14 1/2
Col. stra.	14	14
Extrem. Tex. stra...	15	15
Brand'd cows...	14 1/2	14 1/2
Hvy. nat. cows...	15 1/2	15 1/2
It. nat. cows...	15 1/2	15 1/2
Nat. bulls...	12	12
Brand'd bulls...	11	11
Calfskins	23 1/2	23 1/2
Kips, nat...	20	20
Kips, brand'd...	17 1/2	17 1/2
Slunks, reg...	11.10	11.10
Slunks, hrs...	55	55

### CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	15	15
Brand'd all-wts...	14	14
Nat. bulls...	11 1/2	11 1/2
Brand'd bulls...	10 1/2	10 1/2
Calfskins	20 1/2	20 1/2
Kips, nat...	18	18
Slunks, reg...	11.10	11.10
Slunks, hrs...	55	55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

### COUNTRY HIDES

Hvy. stra...	15	15
Brand'd stra...	14	14
Nat. bulls...	11 1/2	11 1/2
Brand'd bulls...	10 1/2	10 1/2
Calfskins	20 1/2	20 1/2
Kips, nat...	18	18
Slunks, reg...	11.10	11.10
Slunks, hrs...	55	55

All country hides and skins quoted on flat basis.

### SHEEPSKINS

Fir. shearlings	2.00 @ 22.15	2.00 @ 22.15
Dry pelts	23 1/2 @ 24 1/2	23 1/2 @ 24 1/2

## CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended June 16, 1945, were 6,945,000 lbs.; previous week 6,759,000 lbs.; same week last year, 4,847,000 lbs. January 1 to date, 186,213,000 lbs.; same period a year earlier, receipts were 144,741,000 lbs.

Shipments of hides from Chicago for week ended June 16, 1945, were 4,226,000 lbs.; previous week 3,942,000 lbs.; same week last year 4,943,000. January 1 to date, 106,498,000 lbs., compared with shipments of 103,988,000 lbs. last year.

## MARGARINE PRODUCTION

Margarine produced in April, 1945, according to U. S. Treasury Department:

	Apr., 1945 lbs.	Apr., 1944 lbs.
Production of uncolored margarine	46,367,061	35,427,571
Production of colored margarine	9,282,616	9,427,570
Total	55,649,677	44,855,121
Uncolored margarine withdrawn tax paid	44,700,514	33,838,494
Colored margarine withdrawn tax paid	2,131,237	1,318,370
Total	46,831,751	35,156,864

was made about a month ago, and the amendment makes it officially part of the order.

## THURSDAY'S CLOSING

### Provisions

Trading continues on a very small scale in the provision market. The bulk of business is done in small lots with exemption demanded for most items. Practically no carlot trading is reported for any meats. All quotations are at full ceiling levels.

### Cottonseed Oil

July 14.31b; Sept. 14.25b; Oct. 14.10b; Dec. 14.00b; Mar. 13.90b; May 13.80@ 14.31. No sales.

## CO-OP PACKING PLANT

Several hundred farmers of Page county, Va., and neighboring counties have organized a cooperative meat packing plant which will process animals raised on members' farms. The unit, to be built at Timberville, will have a capacity of around 100 head of cattle, 300 hogs and 200 lambs daily, it is reported.

## HOG SUPPORT WEIGHTS

The War Food Administration has issued Amendment 22 to WFO 75, which states that the live hog price support program applies to Good and Choice butcher hogs of all weights, eliminating the 300-lb. top limit previously in effect. The announcement of this action



For Better Flavor in Your Sausage, try ..

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**RE-SOLICITATION** is the keynote for a victorious "mop up" in the Mighty 7th War Loan. Bond rallies plus continuous competition between departments help to keep Bond subscriptions on a quota-topping climb. Strategic poster displays . . . showings of "Mr. & Mrs. America," the Treasury film . . . distribution of the War Finance Booklet, "How To Get There," and the handy Bond-holding envelopes play an important part. But, above all else, arrange to have

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The Payroll Savings Plan is the mainstay of every War Loan—meeting your plant quota is vital to the success of the 7th! Remember we have to make two drives in 1945 do the work of three last year. Put on an intensive "mop up" final to help mop up the Japs, cut the tentacles of inflation—and lay the foundation of security.

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*"for those who want the best"*



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*Finer Flavor from the Land O' Corn!*

Black Hawk Hams and Bacon  
Pork • Beef • Veal • Lamb  
Vacuum Cooked Meats

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WITH NEVERFAIL 3-DAY HAM CURE

Today your customers demand the best. NEVERFAIL 3-Day Ham Cure enables you to turn out a supremely good product . . . a ham that readily commands the highest price you are permitted to ask. Only NEVERFAIL 3-Day Ham Cure gives you that fragrant, aromatic, pre-seasoned goodness. Write us!

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By special ruling of the War Production Board, repair parts and replacements for Aluminum Ham Boilers may be obtained under certain conditions. Ask for particulars today.

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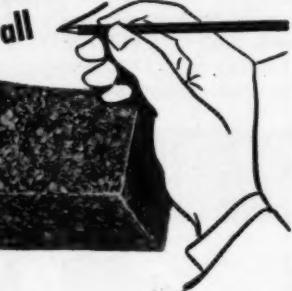
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An "insulation prescription" filled by UNITED takes all the guesswork out of the selection of the proper insulation for your cold room requirements. UNITED'S B. B. Cork-

board can be installed specifically for your needs to assure maximum insulation efficiency and long term economy.



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**ADLER STOCKINETTES**

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### COLD PLATES

For Maximum  
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## FLASHES ON SUPPLIERS

UNITED CORK COMPANIES.—Edwin J. Ward, Kenilworth, Ill., has been elected president of the United Cork Companies, Kearney, N. J., to succeed the late Edward Rose. The new president, who previously held the office of secretary and vice president, opened the firm's Chicago offices 37 years ago. He will continue to make his headquarters there.

E. I. DU PONT DE NEMOURS & CO.—Application to the War Production Board for a major expansion of its cellophane plant in Clinton, Ia., has been made by E. I. du Pont de Nemours & Co., it is announced. The expansion program, if approved by WPB, would require about a year to complete. The du Pont company is planning for greater postwar production capacity to meet anticipated demands for transparent packaging.

FOXBORO CO.—The addition of Harry D. Wagner to its staff of engineers serving the Cleveland area is announced by the Foxboro Co., Foxboro, Mass., makers of industrial instruments for measurement and control work. His headquarters will be in the company's office, 417 Bulkeley bldg., 1501 Euclid ave., Cleveland, O.

NEWS ASSOCIATES.—Formation of News Associates, a news and publicity service devoted to the food field, has been announced by Bob White, prominent sales consultant for the food field. Director of the service will be Paul O. Ridings, former Texas newspaperman and college journalism professor who resigned as director of public relations for McCann-Erickson, Inc., to join the new organization. Offices are at 56 E. Walton pl., Chicago 11, Ill.

CORN PRODUCTS REFINING CO.—Fred Mueller has been elected vice president of the Corn Products Refining Co., it is announced. Mueller, who joined the concern in 1902, has been general sales manager since 1944. He was made vice president and director of the Corn Products Sales Co. in 1934.

PACK-RITE MACHINES—Appointment of Gladys A. Techmann to succeed E. A. Beyersdorf, formerly in charge of national sales, is announced by Pack-Rite Machines, Milwaukee, Wis., manufacturers of heat-sealing and packaging machines.

W. B. CONNOR ENGINEERING CORP.—The following concerns have been named district representatives by the W. B. Connor Engineering Corp., New York, N. Y., to handle Dorex adsorption equipment and Kno-Draft diffusers: Harry A. Pillen Co., 626 Broadway, Cincinnati 2, O., and Allen, Mitchell & Co., 1053 31st st., N. W., Washington 7, D. C.

CONTINENTAL CAN CO.—Appointment of L. R. Clark as eastern division manager of industrial relations is announced by B. M. Brock, manager of industrial relations, Continental Can Co. He replaces J. E. Newsome, who has been named assistant manager of industrial relations.



# MELOWARD

NONFAT DRY MILK SOLIDS

helps improve sausage flavor...adds extra food value!

While you may have to yield on *quantity* these days, you're straining every effort to maintain the *quality* that made your reputation. That's one reason it will pay you to use MELOWARD—to uphold and *add to* your reputation as a maker of fine quality sausage or meat loaf.

MELOWARD not only improves sausage quality and flavor, but adds to its food value.

Unlike ordinary nonfat dry milk solids, MELOWARD is specially processed by Kraft for the specific needs of sausage makers. It is made from top-quality, fresh skim milk—dried by the roller process—*quality-controlled* from fluid skim milk to finished dry product. MELOWARD's quality is uniform, highly dependable.

A food extra—not a "filler"

MELOWARD is not a "filler." It is a nourishing food product that improves sausage and meat loaf in

many ways. It adds mellow flavor... helps improve sausage color and texture... acts as a mild binder that reduces crumbling and promotes cleaner slicing... adds to keeping quality because of its high moisture-retaining properties. MELOWARD adds milk protein to the protein value of meat; adds other nutritionally important milk nutrients.

MELOWARD can be used economically in sausage since it absorbs from 1 to 1.7% its own weight in moisture. Being in dry form, it can be quickly and easily mixed into a wide variety of sausage products.

Your nearest Kraft office will be glad to give prompt attention to your order.

Industrial Food Products, KRAFT CHEESE COMPANY. General Offices: 500 Peshtigo Court, Chicago 90, Ill. New York, San Francisco, Atlanta, Minneapolis, Denison, Texas. Branches in principal cities.

A KRAFT PRODUCT

# LIVESTOCK MARKETS

*Weekly Review*

## Meat Production Gains Further on Heavier Hog Slaughter

A further moderate increase in total meat production under federal inspection was reported for the week ended June 16 as slaughter of hogs expanded to the highest level in a number of weeks. The estimated total output of inspected meat, according to War Meat Board figures, for the week ended June 16 was 284,000,000 lbs. This compares with 282,000,000 lbs. for the preceding week and 326,000,000 lbs. for the corresponding week last year.

Inspected production by weeks, in 1945 and 1944, has been as follows:

Week Ended	1945 lbs.	1944 lbs.
January 6	308,200,000	410,000,000
January 13	389,800,000	441,800,000
January 20	360,200,000	441,600,000
January 27	365,200,000	435,000,000
February 3	302,600,000	432,600,000
February 10	300,400,000	412,400,000
February 17	298,500,000	392,000,000
February 24	288,000,000	394,000,000
March 3	292,700,000	391,900,000
March 10	288,300,000	359,500,000
March 17	282,800,000	352,300,000
March 24	293,800,000	351,600,000
March 31	278,900,000	358,000,000
April 7	262,900,000	360,400,000
April 14	258,700,000	343,400,000
April 21	268,800,000	348,700,000
April 28	261,400,000	347,400,000
May 5	265,400,000	366,000,000
May 12	284,900,000	353,400,000
May 19	268,000,000	345,000,000
May 26	278,000,000	341,000,000
June 2	241,000,000	280,000,000
June 9	282,000,000	332,000,000
June 16	284,000,000	326,000,000

The estimated slaughter of cattle under federal inspection for the week ended June 16 was 256,000 head, the same as for the preceding week but 34,000 more than a year ago. Inspected beef production for the week was calculated at 132,000,000 lbs., also the same as for a week earlier but 22,000,000 lbs. more than in the corresponding week of last year.

Inspected calf slaughter of 119,000

head for the week of June 16 was 2,000 less than the preceding week and 15,000 under a year ago. The amount of veal produced under federal inspection for these weeks is estimated at 12,000,000, 12,000,000, and 15,000,000 lbs., respectively.

Last week's slaughter of sheep and lambs under federal inspection, according to the War Meat Board estimate, was 432,000 head. This compares with 468,000 for the preceding week and 376,000 a year ago. Inspected output of lamb and mutton for the week was calculated at 17,000,000 lbs., 2,000,000 lbs. less than the preceding week but 3,000,000 lbs. more than in the same week last year.

The estimated slaughter of hogs under federal inspection for the week ended June 16 amounted to 817,000 head, up 27,000 from a week earlier but 588,000 under a year ago. The calculated production of pork for the week amounted to 123,000,000 lbs., compared with 119,000,000 lbs. for the preceding week and 187,000,000 lbs. a year ago.

## St. Paul Hog Ceiling is Boosted to \$14.55

The OPA announced late last week that ceiling prices on live hogs at South St. Paul have been increased from \$14.45 to \$14.55 per cwt. for barrows and gilts, effective June 16, 1945. All other hogs are priced at 75¢ per cwt. below barrows and gilts.

The increase, OPA said, was intended to restore a more normal relationship between prices in effect at that market and those at interior markets and buying stations in the surrounding territory. The action was necessary to check diversion of hogs from South St. Paul, OPA stated.

The agency added that previous dif-

ferentials between the ceiling at South St. Paul and at nearby interior markets were somewhat narrower than those provided for most of the major hog markets in the Central West.

## SLAUGHTER BY STATIONS

Livestock slaughter under federal inspection, April, 1945, by stations:

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark and Jersey				
City ..... 54,030	41,001	173,040	170,002	
Baltimore & Phila. .... 15,236	4,044	97,109	5,007	
NORTH CENTRAL				
Cinci., Cleve. & Indpls. .... 41,371	13,842	205,215	20,796	
Chicago				
Elburn ..... 103,378	25,452	281,800	187,594	
St. Paul-Wis. Group <sup>1</sup> ..... 87,315	117,488	238,106	48,191	
St. Louis Area <sup>2</sup> ..... 31,932	31,210	254,566	88,812	
Sious City ..... 42,744	1,198	80,423	46,123	
Omaha ..... 91,642	3,138	129,588	139,228	
Kansas City ..... 54,315	21,705	135,972	189,264	
Tulsa, Okla. Minn. .... 53,972	21,159	528,864	114,468	
SOUTHEAST <sup>3</sup> ..... 16,657	12,585	51,375	2,181	
S. CENT. WEST <sup>4</sup> ..... 63,040	25,822	154,800	318,251	
ROCKY MOUNTAIN <sup>5</sup> ..... 25,744	1,589	51,733	51,788	
PACIFIC <sup>6</sup> ..... 69,556	18,061	87,014	236,072	
TOTAL May, 1945 ..... 1,045,454	522,027	3,375,402	1,824,000	
TOTAL Apr., 1945 ..... 978,890	477,294	3,066,117	1,507,000	
Av. May, 5-yr. (1940-44) ..... 870,487	468,414	4,846,571	1,552,411	

<sup>1</sup>Includes St. Paul, S. St. Paul, Newport, Minn. and Madison, Milwaukee, Wis. <sup>2</sup>Includes St. Louis Nat'l Stock Yards, E. St. Louis, Ill. & St. Louis Nat'l Livestock Cen. <sup>3</sup>Includes Des Moines, Dodge, Mason City, Marshalltown, Ottumwa, Story Lake, Waterloo, Iowa and Albert Lea, Minn. <sup>4</sup>Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla. and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. <sup>5</sup>Includes So. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., and Fort Worth, Tex. <sup>6</sup>Includes Denver, Colo., and Oregon Salt Lake, Utah. <sup>7</sup>Includes Los Angeles, Vernon, San Francisco, Jose, Sacramento, Vallejo, Calif.

## FINANCIAL NOTES

Directors of the Cincinnati Union Stock Yards Co. on June 12 announced a dividend of 15¢ per share on outstanding capital stock, payable June 30 to shareholders of record on June 16.

"SPEED"

Concentrate your buying at KM

## INDUSTRY'S MOST URGENT DEMAND

FORT WAYNE, IND.      DETROIT, MICH.  
 DAYTON, OHIO      LOUISVILLE, KY.  
 LAFAYETTE, IND.      SIOUX CITY, IOWA  
 CINCINNATI, OHIO      NASHVILLE, TENN.  
 INDIANAPOLIS, IND. MONTGOMERY, ALA.  
 OMAHA, NEB.

KENNEDY-MURRAY  
 LIVESTOCK BUYING SERVICE

Central  
 LIVESTOCK ORDER BUYING CO  
 South St. Paul, Minn.  
 West Fargo, N.D.      Billings, Mont.

Order Buyer of Live Stock  
**L. H. McMURRAY**

Indianapolis, Indiana

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets, Wednesday, June 20, 1945, reported by Office of Marketing Services, War Food Administration:

**HOGS (quotations based on hard hogs):** Chicago Nat. Stk. Yds. Omaha Kans. City St. Paul

### BARRROWS AND GILTS:

#### Good and Choice:

120-140 lbs.	\$14.00-14.75	\$14.70 only	\$14.45 only	\$13.90-14.50	\$14.55 only
140-160 lbs.	14.50-14.75	14.70 only	14.45 only	14.40-14.50	14.55 only
160-180 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
180-200 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
200-220 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
220-240 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
240-270 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
270-300 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only
300-360 lbs.	14.75 only	14.70 only	14.45 only	14.50 only	14.55 only

#### Medium:

100-220 lbs.	14.00-14.75	14.50-14.70	14.00-14.45	13.90-14.50	14.25-14.55
200-300 lbs.	14.00-14.75	14.50-14.70	14.00-14.45	13.90-14.50	14.25-14.55

#### 80%W:

#### Good and Choice:

270-300 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
300-330 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
330-360 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
360-400 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only

#### 170%W:

#### Good:

400-450 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only
450-550 lbs.	14.00 only	13.95 only	13.70 only	13.75 only	13.80 only

#### Medium:

250-350 lbs.	12.75-13.75	13.50-13.95	13.50-13.70	13.50-13.75	13.25-13.80
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#### 187.5%W:

#### STEAK CATTLE, VEALERS, AND CALVES:

#### STEERS, Choice:

700-900 lbs.	16.25-17.25	16.25-17.25	15.75-17.00	16.00-17.00	16.00-17.00
900-1100 lbs.	16.65-17.75	16.25-17.25	16.00-17.25	16.25-17.25	16.00-17.25
1100-1300 lbs.	17.00-18.00	16.50-17.50	16.25-17.40	16.25-17.50	16.25-17.50
1300-1500 lbs.	17.00-18.00	16.50-17.50	16.25-17.40	16.50-17.65	16.25-17.50

#### STEERS, Good:

700-900 lbs.	15.25-16.25	15.00-16.25	14.25-16.00	14.50-16.00	14.50-16.25
900-1100 lbs.	15.25-16.65	15.00-16.50	14.75-16.25	14.50-16.50	14.50-16.50
1100-1300 lbs.	15.50-17.00	15.25-16.50	14.75-16.25	15.25-16.50	14.50-16.50
1300-1500 lbs.	15.75-17.00	15.50-16.50	15.00-16.25	15.50-16.50	14.50-16.50

#### STEERS, Medium:

700-1100 lbs.	12.50-15.25	13.00-15.25	12.00-14.50	11.75-14.50	12.50-14.50
1100-1500 lbs.	12.75-15.25	13.00-15.50	12.75-14.50	12.50-14.75	12.50-14.50

#### STEERS, Common:

700-1100 lbs.	11.50-12.75	11.00-13.00	10.00-12.00	9.50-11.25	11.00-12.50
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#### HEIFERS, Choice:

600-800 lbs.	16.00-17.00	15.75-17.00	15.50-16.75	15.75-17.00	15.50-16.75
800-1000 lbs.	16.50-17.70	15.75-17.00	15.75-17.00	16.00-17.35	15.50-16.75

#### HEIFERS, Good:

600-800 lbs.	15.00-16.00	14.25-15.75	14.25-15.75	14.00-15.75	13.50-15.50
800-1000 lbs.	15.25-16.50	14.25-15.75	14.50-15.75	14.25-16.00	13.50-15.50

#### HEIFERS, Medium:

500-800 lbs.	12.00-15.25	12.00-14.25	11.25-13.25	11.00-13.00	11.00-13.50
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#### HEIFERS, Common:

500-800 lbs.	10.00-12.00	10.00-12.00	10.00-11.25	9.00-11.00	10.50-11.50
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#### COWS, All Weights:

Good	13.25-14.25	12.50-13.75	11.50-13.50	12.25-13.50	11.25-14.00
Medium	12.00-13.25	12.00-13.00	10.25-11.50	10.50-12.25	10.00-11.25
Cutter & com.	7.75-12.00	8.50-10.50	7.75-10.25	7.25-10.25	7.75-10.00
Canner	6.50-7.75	6.75-8.50	6.75-7.75	6.00-7.25	6.50-7.75

#### BULLS (Yrs. Excl.), All Weights:

Beef, good	13.25-15.00	13.00-14.00	12.75-13.75	12.75-13.50	13.00-14.00
Sausage, good	12.25-13.25	12.00-13.00	11.75-12.75	11.75-12.75	11.00-12.50
Sausage, med.	10.50-12.25	10.75-12.00	10.25-11.75	10.25-11.75	10.00-11.00
Sausage, cut & common	9.00-10.50	8.50-10.75	8.25-10.25	7.75-10.25	8.00-10.00

#### VEALERS:

Good & choice	14.50-16.50	14.50-16.00	13.00-14.50	13.50-15.00	14.00-15.50
Common & med.	9.00-14.50	10.00-14.50	9.00-13.00	9.50-13.50	9.50-14.00
Call	8.00-9.00	6.00-10.00	7.00-9.00	7.00-9.50	7.00-9.50

#### CALVES:

Good & choice	13.00-14.50	13.00-15.00	12.50-15.00	13.00-15.00	-----
Common & med.	10.00-13.00	10.00-13.50	9.00-12.50	9.00-13.00	-----
Call	9.00-10.00	6.00-10.00	7.50-9.00	7.00-9.00	-----

#### SLAUGHTER LAMBS AND SHEEP:

SPRING LAMBS:	15.75-16.25	15.50-16.25	15.50-16.00	15.50-16.00	15.25-15.75
Good & good	14.50-15.50	14.00-15.00	13.75-15.25	14.25-15.25	13.75-15.00
Common	12.50-14.00	12.00-13.50	11.75-13.50	11.50-14.00	11.75-13.50

#### LAMBS (Shorn):

Good & choice	14.65-15.35	14.25-15.00	14.25-15.25	14.25-14.75	14.75-15.25
Medium & good	13.25-14.25	12.50-14.00	13.00-14.00	13.00-14.00	12.75-14.00
Common	11.50-12.75	11.00-12.25	11.00-12.75	10.50-12.75	10.50-12.50

#### EWES:

Good & choice	7.75-8.25	7.00-7.75	7.25-7.75	7.25-7.85	7.25-8.00
Common & med.	6.25-7.75	6.00-7.00	5.50-7.00	6.00-7.00	6.00-7.00
Call	5.00-6.00	5.00-6.00	5.00-6.00	5.00-6.00	5.00-6.00

#### Quotations on woolstock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

Quotations on slaughter lambs of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively. Quotations on shorn basis.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 15 centers for the week ending June 16, 1945.

## CORN BELT DIRECT TRADING

(Reported by Office of Marketing Services, War Food Administration)

Des Moines, Ia., June 20.—

At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were steady for the week.

Hogs, good to choice:

160-180 lb.	\$13.50@14.45
180-240 lb.	14.20@14.45
240-330 lb.	14.20@14.45
330-360 lb.	14.20@14.45

Hogs, medium:

270-300 lb.	\$13.45@13.70

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## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, June 16, 1945, as reported to THE NATIONAL PROVISIONER.

### CHICAGO

Armour, 2,931 hogs; Swift, 1,510 hogs; Wilson, 1,168 hogs; Western, 1,102 hogs; Agar, 1,420 hogs; Shippers, 5,833 hogs; Others, 15,130 hogs.

Total: 17,651 cattle; 3,442 calves; 29,096 hogs; 5,828 sheep.

### KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,034	562	1,913	7,054
Cudahy	1,455	416	1,291	6,177
Swift	1,449	933	1,700	9,807
Wilson	2,328	459	2,389	3,362
Campbell	990	—	—	—
Others	8,841	472	1,985	6,020
Total	17,106	2,842	8,128	32,420

### OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	8,168	5,049	1,956	—
Cudahy	5,774	4,303	2,397	—
Swift	6,068	3,340	4,189	—
Wilson	3,533	3,127	—	—
Independent	—	1,588	—	—
Others	—	5,343	—	—
Cattle and calves:	Kroger, 1,227;			
Nebraska Beef,	843;	Eagle, 30;		
Greater Omaha,	169;	Hoffmann, 64;		
Rothschild,	374;	Roth, 194;		
Omaha,	1,314;	Merchants, 76.		
Total:	27,834	cattle and calves;		
22,760 hogs and 8,542 sheep.				

### E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	1,845	1,375	6,063	7,120
Swift	1,173	1,957	4,370	1,185
Hunter	1,417	—	3,954	290
Krey	—	—	459	—
Hill	—	—	1,040	—
Liebelie	—	—	1,954	—
Siefeloff	—	—	803	—
Others	2,715	1,078	1,910	586
Shippers	4,972	3,035	11,498	305
Total	12,122	7,445	32,671	15,576

### ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	1,938	717	6,846	4,798
Armour	1,961	661	5,924	2,178
Others	4,130	276	1,975	2,938
Total	8,029	1,654	14,745	9,914
Not including 452 cattle, 3,104 hogs and 5,662 sheep bought direct.				

### SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	4,553	53	6,057	2,025
Armour	4,295	38	7,083	1,044
Swift	5,588	32	3,508	1,271
Others	157	—	10	—
Shippers	15,119	—	5,491	11
Total	27,714	123	23,149	4,351

### WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	570	630	2,317	6,743
Guggenheim	1,061	—	—	—
Dunn	—	—	—	—
Ostertag	61	—	41	—
Dold	—	—	1,189	—
Sunflower	26	—	—	—
Others	2,173	—	780	440
Total	3,921	630	4,327	7,183

### OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	1,965	589	936	2,077
Wilson	1,018	841	946	2,068
Others	412	13	430	—
Total	3,395	1,443	2,312	4,145
Not including 132 cattle, 4,727 hogs and 3,743 sheep bought direct.				

### CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	—	—	416	—
Kahn's	226	—	2,777	—
Lorey	22	—	390	—
Meyer	63	—	2,581	—
Schlachter	135	283	—	81
Schroth	11	—	2,000	—
Others	1,237	510	756	57
Shippers	60	1,204	1,646	1,264
Total	3,254	2,084	10,750	1,818
Not including 2,873 cattle and 1,777 hogs bought direct.				

### DENVER

	Cattle	Calves	Hogs	Sheep
Armour	983	56	3,675	2,292
Swift	1,314	55	3,699	1,952
Cudahy	981	48	2,104	2,246
Others	1,896	174	778	217
Total	5,174	328	10,256	6,707

### ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	1,778	1,795	4,975	1,173
Cudahy	870	944	—	325
Swift	3,604	3,377	7,285	1,376
Others	8,800	1,018	—	—
Total	15,052	7,134	12,260	2,874

### TOTAL PACKER PURCHASES

	Week	Cor.
Phosphates	June 16	10 week
Cattle	140,352	137,829
Hogs	170,457	164,232
Sheep	99,358	205,039
Total	351,167	327,090

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stock Yards for current and comparative periods.

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
June 13	15,002	636	13,357	6,372
June 14	5,792	986	13,971	5,805
June 15	1,992	539	5,034	—
June 16	874	311	3,554	2,367
June 18	16,007	989	9,519	8,305
June 19	8,744	902	13,595	1,932
June 20	10,500	800	12,000	2,500
*Wk.	so far	35,251	2,691	35,114
Wk. ago	33,982	2,983	38,683	20,870
1944	—	38,000	3,046	34,968
1943	—	21,914	2,380	68,810
*Including 667 cattle, 9 calves, 17,337 hogs and 7,751 sheep direct to packers.				

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
June 13	4,649	100	1,243	330
June 14	2,666	193	1,347	471
June 15	2,782	333	955	81
June 16	183	—	—	—
June 18	6,249	119	700	233
June 19	3,707	239	1,501	268
June 20	3,906	200	1,200	200
Wk.	so far	13,456	558	3,470
Wk. ago	14,471	698	3,496	1,042
1944	—	15,164	394	5,320
1943	—	9,057	241	3,270

### JUNE RECEIPTS

	1945	1944
Cattle	129,888	118,554
Calves	12,616	12,729
Hogs	183,888	367,952
Sheep	97,537	80,938

### JUNE SHIPMENTS

	1945	1944
Cattle	56,989	51,319
Hogs	17,687	27,885
Sheep	4,426	4,275

### CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, June 21, 1945:

	Week ended	Prev.
Packers' purch.	June 21	week
Shippers' purch.	17,641	19,079
Total	21,906	23,374

## MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the Office of Marketing Services, WFA.)

### WESTERN DRESSED MEATS

	New York	Phila.	Boston
STEERS, carcass	Week ending June 16, 1945	4,088	1,627
	Week previous	4,149	1,550
	Same week year ago	5,061	1,500
COWS, carcass	Week ending June 16, 1945	856	1,636
	Week previous	771	1,476
	Same week year ago	1,087	930
BULLS, carcass	Week ending June 16, 1945	351	7
	Week previous	106	3
	Same week year ago	433	56
VEAL, carcass	Week ending June 16, 1945	6,217	879
	Week previous	9,851	837
	Same week year ago	6,896	968
LAMB, carcass	Week ending June 16, 1945	27,342	10,285
	Week previous	24,533	18,676
	Same week year ago	19,451	10,022
MUTTON, carcass	Week ending June 16, 1945	3,740	679
	Week previous	6,123	834
	Same week year ago	4,284	1,876
PORK CUTS, lbs.	Week ending June 16, 1945	760,369	269,929
	Week previous	712,532	268,994
	Same week year ago	1,332,072	545,099
BEEF CUTS, lbs.	Week ending June 16, 1945	311,263	...
	Week previous	281,763	...
	Same week year ago	413,441	...

### LOCAL SLAUGHTERS

Week ending June 16, 1945	12,244	2,837	...
Week previous	12,800	2,293	...
Same week year ago	10,877	1,968	...
CATTLE, head	Week ending June 16, 1945	9,756	1,689
	Week previous	7,197	1,852
	Same week year ago	12,224	2,758
CALVES, head	Week ending June 16, 1945	7,197	1,689
	Week previous	5,877	1,444
	Same week year ago	13,329	2,619
HOGS, head	Week ending June 16, 1945	42,681	10,624
	Week previous	36,669	9,844
	Same week year ago	53,329	16,159
SHEEP, head	Week ending June 16, 1945	44,718	2,815
	Week previous	45,139	2,570
	Same week year ago	51,312	3,223

Country dressed product at New York totaled 2,959 veal, 35 hogs and 18 lambs. Previous week 3,521 veal, 48 hogs and 476 lambs in addition to the shown above.

## WEEKLY INSPECTED SLAUGHTER

Hog slaughter at 32 inspected centers showed another increase for the week ended June 16 and was at the highest level in several weeks. Kill totaled slightly over 608,000 head, but was still sharply under the 1,087,078 head processed a year ago. Lamb and calf slaughter was off slightly.

### NORTH ATLANTIC

	Cattle	Calves	Hogs	Sheep
New York, Newark, Jersey City	12,191	9,755	42,360	45,81
Baltimore, Philadelphia	4,101	1,231	22,449	2,36

### NORTH CENTRAL

	Cattle	Calves	Hogs	Sheep
Cincinnati, Cleveland, Indianapolis	9,111	2,480	50,280	5,88
Chicago, Elburn	25,143	6,522	76,681	38,86
St. Paul-Wisconsin Group	17,768	18,454	53,183	10,58
St. Louis Area	8,877	8,373	62,420	27,89
Omaha	10,165	7,755	45,163	9,84
Kansas City	13,145	6,719	36,589	31,86
Iowa & So. Minn.	12,502	4,937	135,328	27,45

### SOUTHEAST

	Cattle	Calves	Hogs	Sheep
4,699	3,876	9,510	1,38	

### SOUTH CENTRAL WEST

	Cattle	Calves	Hogs	Sheep
16,712	6,441	37,350	70,350	

### ROCKY MOUNTAIN

	Cattle	Calves	Hogs	Sheep
5,868	175	11,404	9,88	

### PACIFIC

	Cattle	Calves	Hogs	Sheep
17,367	3,500	19,930	44,66	

### Total

	Cattle	Calves	Hogs	Sheep
179,644	73,404	606,971	374,220	

### Total prev. week

	Cattle	Calves	Hogs	Sheep
178,333	73,800	590,764	467,935	

### Total last year

	Cattle	Calves	Hogs	Sheep
173,039	93,838	1,067,078	320,220	

### Includes

St. Paul, S. St. Paul and Newport, Minn., Madison, Milwaukee, Green Bay, Wisc., Includes St. Louis National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo. Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Ga. Includes St. Joseph, Mo., Wichita, Kan., Oklahoma City, Okla., Ft. Worth, Texas. Includes Denver, Colo., Ogden and Salt Lake, Utah. Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Calif.

### SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the War Food Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville, and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.

	Cattle	Calves	Hogs
Cattle	2,705	1,176	4,880

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A small version of the regular market blocks—for use on table tops, kitchen drain or in the sink. . . . A dandy permanent ad for the butcher trade and allied industries with your firm's name branded right on the cutting surface. . . . 6 popular sizes. (Sample lemon and lime cutting model for use around the drink mixing set—only \$1.25 postpaid.) Write

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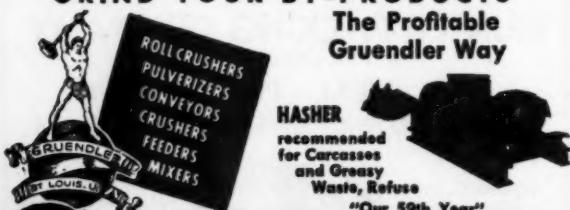
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## Position Wanted

**MANAGER OR SUPERINTENDENT.** Now employed but available for permanent position, straight salary basis or reasonable salary plus performance percentage. Twenty-eight years experience includes live stock buying, plant operation and development, installation of killing, processing and manufacturing departments. Excellent past record of results, performance and stability. Married, age 46, industrious, capable. W-146, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**MANAGER or SUPERINTENDENT:** Twenty-four years' practical experience in the meat packing industry. Thorough knowledge of all operations, including live stock buying, slaughtering, processing, sausage manufacturing, sales and distribution. Capable of organizing and controlling every departmental function for efficient and economical operation. Age 45. Available on short notice. W-154, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**INDUSTRIAL ENGINEER** with fifteen years' experience in packing house and food processing time study, incentive rates, job evaluations, hourly rates, layouts and equipment, production and cost control and the establishment of complete standard and labor cost systems. For permanent basis. W-155, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SALES REPRESENTATIVE** with ten years' background contacting eastern packing and sausage making trade, desires connection with supplier. Excellent sales record and top references. W-156, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**SUPERINTENDENT:** Position wanted as superintendent. Twenty years' experience in the packing industry. Thoroughly experienced in sausage manufacture and curing. W-157, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**EXPERIENCED PACKING HOUSE EXECUTIVE** desires connection as manager, assistant or superintendent. Capable of handling labor, costs, production. Thoroughly familiar with new regulations, taxes and accounting. W-158, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5.

## Help Wanted

**WANTED:** Assistant to chief engineer of a national food packing and canning company now operating more than 50 plants. Must have practical knowledge of building construction, refrigeration and power plant practice. Technical graduate with several years' practical experience in meat packing and dairy industries preferred. Position offers permanent employment with excellent prospects. In applying give vital statistics and full details of education, employment and activities to date; also expected starting salary. Replies considered confidential. Interview will be arranged if application shows you meet our requirements. W-159, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**PRODUCTION SUPERINTENDENT:** Wanted by large mid-west sausage manufacturer. Must know the sausage business and be able to handle help. Give details of past experience, age, and salary expected. W-160, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Killing and cutting foreman who is thoroughly experienced on both cattle and hogs. Middle sized plant in central east. State age, experience and full particulars. W-161, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Sausage maker who can make full line of sausage. Good pay for right man. Must have good references. Bobmann Meat Products Inc., Richland Center, Wisconsin.

## Help Wanted

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### Western Packing Plant Wants:

Plant superintendent capable of taking complete charge of slaughtering and processing beef, veal, lamb and pork. Want young aggressive man with good education who has had practical experience and who has progressive production ideas. Must be able to coordinate all department operations in most modern efficient methods. Excellent post war opportunity. State all production experience and why you feel qualified. W-162, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**MEAT PLANT SUPERINTENDENT** wanted by large food distributor to direct complete operations of medium-sized packing plant. Must have administrative ability and experience in slaughtering, processing, and plant management. Permanent with appropriate salary and advancement opportunity. Reply in confidence, giving age, education and full details of employment and earnings. Write W-163, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Superintendent by company operating medium size packing plant, experienced in slaughtering process, sausage manufacturing, rendering and some knowledge of mechanical maintenance. This is a good post war job offering real opportunities to the right man. W-164, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED:** Sausage maker for assistant foreman and chopper man for sausage unit in Detroit, Michigan. One who is not afraid of work. State age, family and draft status, past employment, nationality and salary expected. W-165, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**CASING FOREMAN:** Wanted for cleaning beef, sheep, hog casings in the West. Write, giving all particulars to Box W-166, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Equipment for Sale

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FOR SALE: Second-hand Tobin Formrite Bacon Press, No. 161; excellent condition, \$1,750. Cartens Packing Company, P.O. Box 2206, Spokane, Washington.

## Equipment Wanted

**WANTED:** Beef casing cleaning machine. Must be in good working condition. Write stating particulars. Berth. Levi & Co., Inc., 3944 S. Hamilton Ave., Chicago 9, Ill.

## Equipment for Sale

FOR SALE: One 43 B silent cutter, complete with 25 H.P. motor recently rewound. All in good operating condition. Price, \$450.00. Winner Packing Company, Lock Haven, Pa.

FOR SALE: 150 H.P. Scotch marine steam boiler, good working condition, available immediately. Write for particulars. Grand Valley Packing Co., 313-321 S. Jackson St., Ionia, Michigan.

## Plants for Sale

FOR SALE: Established packing house located in intermountain state. Plant fully equipped. Weekly kill 150 cattle, 300 hogs, 50 veal, 100 lambs, 10 to 15,000 lbs. sausage. Four trucks. Reason for sale, owners wish to retire. FS-122, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: U. S. inspected packing and rendering plant. Near N. Y. area. FS-161, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

**By-Products & Rendering Plant**  
New concern, active, making \$20,000 a year net, reasonably priced. A. L. Turner & Company, Broker, Box 531, San Angelo, Texas.

## Plants Wanted

**WANTED:** To buy or lease, small packing plant with B.A.I. inspection, for slaughtering hogs and cattle. W-123, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

**WANTED TO LEASE:** Federal inspected packing plant with railroad siding. State details. Write W-162, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

## Miscellaneous

### Butcher Frocks For Sale

White cotton duck, approximately 55" long, 3 pockets, lap over front. Sizes 34, 36, 38, 40, 44. Price, \$33.95 per dozen; 200 dozen available.

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Martin Packing Company

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# Meat and Gravy

Because of low Office of Price Administration hide prices and slaughter restrictions which discourage raising them for veal, day-old bull calves are being given away without charge as fox food by Oregon dairymen, according to Oscar Hagg, dairy association official. Hagg said that up to six months ago the animals brought \$1.50 each from fox farmers. "They got so plentiful the fox farmers wouldn't pay anything, so we give them to them just to get rid of the animals," he explained.



Horsemeat stores are said to be doing a rushing business in Seattle, Wash., but Col. Loren McCollom of the Army Air Forces, who returned to the city recently after 18 months as a Nazi prisoner of war, will have none of the equine delicacy. Col. McCollom, who practically lived on horsemeat during his long period as a P. W., is decidedly fed up with it.



Injured war veterans in the 75th Field Hospital unit in Honolulu will no doubt enjoy the antics of a wire-haired terrier presented them by Bob Hope. The dog, Red Heart by name, was trained by Michael von Motzeck to deliver cigarettes to the boys on call, and was given to Hope by John Morrell & Co.



Dentists are said to have issued a warning that the large volume of chopped meats consumed in the U. S. during recent years may have an adverse effect on the nation's teeth by depriving them of exercise. Perhaps a tough steak has its virtues.



## Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

An editorial in the September 4, 1909, issue of THE NATIONAL PROVISIONER applauded "a paragraph in the latest annual report of Secretary of Agriculture Wilson" which read: "Perhaps the greatest obstacle to the eradication of tuberculosis from our herds is the expense of the work, and the payment of compensation to owners for the slaughter of their diseased animals. In such work, which is largely for the public good, it seems only just that the government of the states should provide indemnity for at least a part of the loss. The benefits of eradication would unquestionably justify the expense, and when our herds have once been freed from tuberculosis it should be comparatively easy to keep them in that condition." The Provisioner observed that "the packers of the country have waited patiently for some such expression from competent sources, and they have known that sooner or later their position with regard to condemnation would be vindicated. Their property has been and is being confiscated 'in the interest of the whole people,' but, unlike any other form of legalized confiscation of private property, they are in no wise compensated for their loss out of the public treasury. . . . As usual, Secretary Wilson has the courage to say what he thinks, and it is to be hoped that he will recommend to President Taft that he incorporate in his annual message to Congress a recommendation that a sufficient appropriation be made to reimburse meat packers for the losses they sustain on confiscated property."

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